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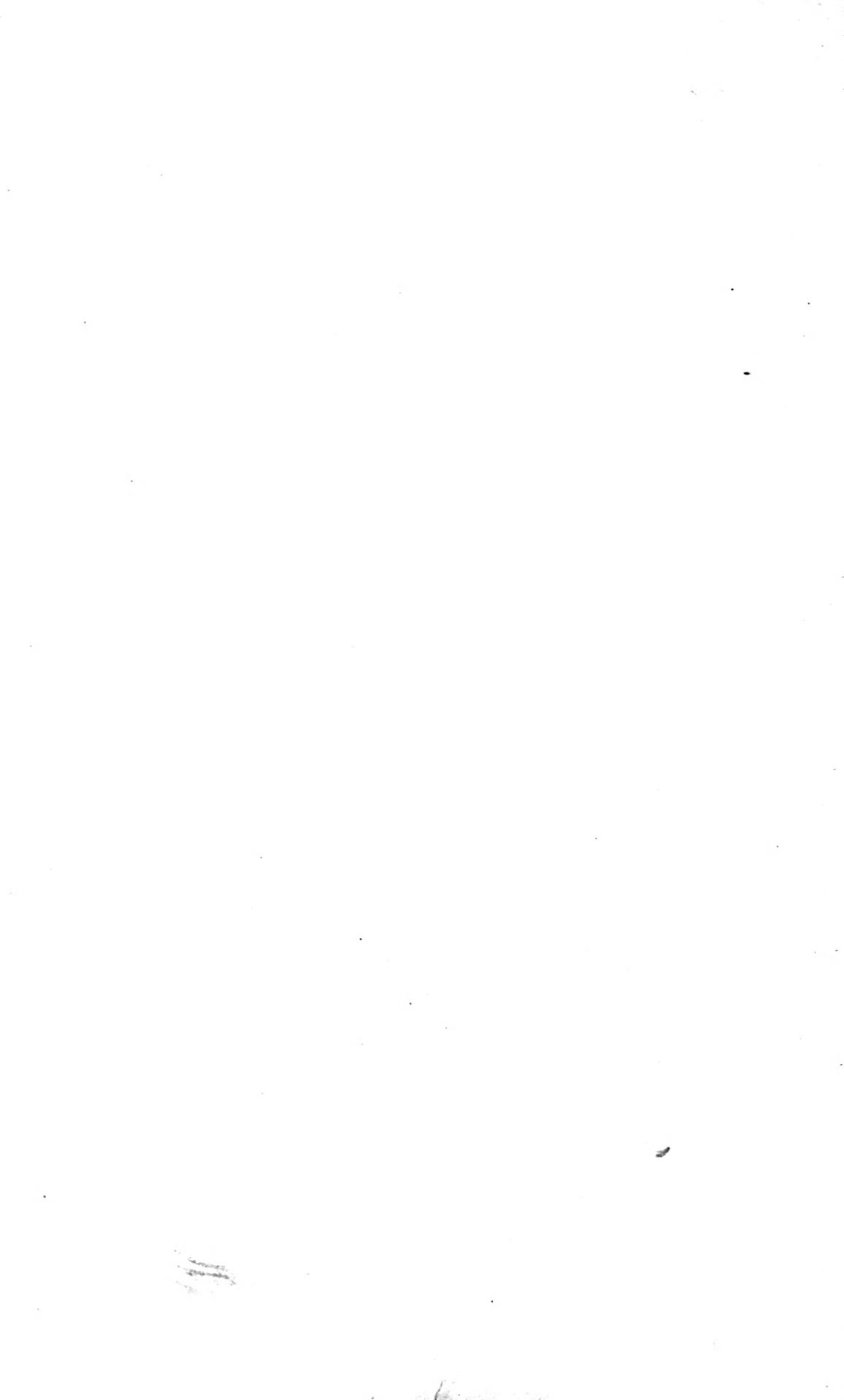
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GRACE METHODIST EPISCOPAL CHURCH,

CORNER LA SALLE AVENUE AND LOCUST STREET,

CHICAGO, ILLS.

“ We may live without poetry, music or art;
We may live without conscience, live without heart;
We may live without friends, we may live without books,
But civilized man cannot live without cooks.

“ He may live without books, what is knowledge but greiving?
He may live without hope, what is hope but deceiving?
He may live without love, what is passion but pining?
But where is the man that can live without dining? ”

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THE YOUNG LADIES MISSIONARY SOCIETY,
GRACE METHODIST EPISCOPAL CHURCH,
CHICAGO.

PRESS OF
C. H. MORGAN CO.,
CHICAGO.

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Bak
Street

PREFACE.

In presenting this book to our friends and patrons we guarantee that "Indigestion, that conscience of every bad stomach," will not be a portion of those who try our recipes. We have followed closely that old proverb, "prove all things, hold fast to that which is good," and have only such recipes as have been tried and proved entirely satisfactory by ladies whose rare discrimination in matters of culinary art is well known.

The Housekeeper's Friend is submitted with the hope that it will be a guide and an inspiration to those who are seeking perfection in the most useful of all arts.

Y. L. M. S.

MISS NELLIE J. FLOOD,
MISS CARRIE KENNER,
MISS ANNA RIDDELL,
MISS GRACE WALRATH,
MRS. L. A. MANNHEIMER, } Committee.

A COUNTRY WEDDING FEAST.

A great long table fairly crammed,
With boils and bakes, with stews and steaks,
With roasts and pies and stomach aches,
Of every fashion and every size,
From doughnuts up to pumpkin pies;
With candies, oranges and figs,
And raisins and all the whirligigs
And jimcracks that the law allows
On such occasions; bobs and buns
Of giggling girls with glossy curls
And fancy ribbons red and blue,
With beau catchers and curlycues
To beat the world.

—*James Whitcomb Riley.*

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SOUPS.

CLAM SOUP.

First catch your clams, along the ebbing edges
Of Saline coves, you'll find the precious wedges.
With backs up, lurking in the sandy bottom,
Pull in your rake, and lo ! you've got 'em.
Take thirty large ones, put a basin under;
Add water, three quarts to the native liquor.
Bring to a boil (and by the way the quicker
It boils the better, if you'll do it cutely)
Now add the clams, chopped up and minced minutely.
Allow a longer boil of just three minutes,
And while it bubbles, quickly stir within its
Tumultuous depths, where still the mollusks mutter,
Four tablespoons of flour and four of butter,
A pint of milk, some pepper to your notion,
And clams need salting, alto' born of ocean.
Remove from the fire, (if much boiled they will suffer
You'll find that india rubber is not tougher).
After 'tis off add three fresh eggs well beaten,
Stir once more and its ready to be eaten.

A. R. H.

CODFISH SOUP.

One-quarter pound codfish cut in small squares, freshened by boiling in water once; after which boil again 15 minutes, strain into a quart of milk, thicken with a teaspoon of corn starch. When it comes to a boil, set aside, add yolk of egg; season to taste, lastly add codfish, one-half tablespoonful worcestershire sauce.

MRS. A. M. P.

CELERY CREAM SOUP.

Boil a cupful of rice in three pints of milk until it will pass through a sieve. Grate the white part of two heads of celery (three if small) on a bread grater, add this to the rice milk after straining, put to it a pint of strong white stock. Allow to boil until celery is tender. Season with salt and cayenne pepper and serve.

If cream is obtainable substitute one pint for same quantity of milk.

MRS. D. SAUER.

BEEF SOUP WITH VEGETABLES.

Take beef or veal bone, put in one gallon cold water, boil five hours; add salt and pepper; skim as is necessary, strain, set in a cool place over night. Skim next day. Chop piece of cabbage, two medium sized potatoes, one small carrot, one turnip and one onion, altogether add one tablespoonful rice, one can tomatoes strained. Put all in a vessel, boil till soft, serve hot.

MRS. W. H. BUSH.

POTATO SOUP.

Four large potatoes, one onion. Boil in two quarts of water till soft. Press through a sieve and add one pint sweet milk, one tablespoon butter, salt and pepper to taste. Boil up again and serve.

MISS K. NASH.

PEA SOUP.

Put a pint of split peas to soak over night. About three hours before dinner pour off the water and add two quarts of water, a carrot, an onion, a little celery or celery seeds and a small piece of salt pork. Boil it steadily and be careful to stir it often, lest it should burn; have boiling water at hand to add as the water boils away much faster in pea soup than in any other kind, strain it through a coarse sieve; a cup of milk added after the soup is done is an improvement.

MRS. B. H. WALRATH

TOMATO SOUP.

One quart stock, one pint tomatoes, one-half cup cream, one-half cup rolled crackers, season with salt and pepper. Put tomatoes on in separate kettle, with one-half teaspoonful soda; allow it to come to a boil, put through a sieve, add stock, cream, salt and pepper. Boil five minutes and then add crackers, let it come to a boil and serve. MRS. C. A. MANNHEIMER

CREAM TOMATO SOUP.

To one can of tomatoes add one-half pint water, strain through wire sieve; after boiling ten minutes add teaspoonful soda, salt to taste and butter size of walnut, one pint milk. Boil ten minutes longer and serve. MRS. W. H. BUSH.

TOMATO SOUP.

Two quarts of water, three pound can tomatoes, one tablespoon salt; boil one hour, then put through a sieve, add one-half teaspoon of baking soda, one-quarter pound of butter, pint of sweet milk, pint of crushed crackers, little pepper, then let all come to a boil and it will be ready to serve.

MRS. E. B. POWERS.

MUTTON OR LAMB BROTH.

Take the water in which a leg of mutton or lamb was boiled in on the previous day, take off the fat and boil it two hours, with a turnip, an onion and a carrot cut fine, add some minced parsley and a spoonful of rice. All these except the parsley should be put in while the water is cold.

MRS. B. H. WALRATH.

CHICKEN BROTH.

The water chicken was boiled in, set away in a cool place makes a good broth. The next day skim off all the fat; take the bones of the chicken, put into the soup pot with the broth one onion cut very fine, one carrot, one turnip, a small bunch of parsley, a little salt and pepper; let it boil two hours, take out bones and add one-half cup of rice or vermicelli, let it boil one hour.

MRS. B. H. WALRATH.

FISH.

"The silvery fish
Grazing at large in meadows submarine,
Fresh from the wave, now cheers
Our festive board."

BAKED FISH.

Fish will cook better if placed upright in the pan instead of on one side. Fish that are flat like shad may be kept in place by propping with stale bread or pared potatoes, others may be made into shape of letter S. Run a threaded needle through the head, middle of body and tail, and draw string, fasten the ends. Thus prepared fish will keep their shape and can be better served.

In putting fish to bake, rub the pan well with salt pork and cut small pieces of pork under the fish, which will prevent it from sticking. Baste often with pork fat. Bake until brown.

MRS DR. WEBB

STUFFING FOR FISH WEIGHING FROM 4 TO 6 LBS.

One cup cracker crumbs, one saltspoonful salt, one saltspoonful pepper, one teaspoon chopped onion, one teaspoon chopped parsley, one teaspoon capers, one teaspoon pickles, one-quarter cup melted butter. This makes a dry crumbly stuffing. If a moist stuffing is desired use stale bread (not dried) crumbs and moisten with one beaten egg and the butter, or moisten the crackers with warm water.

If an oyster stuffing is desired; one pint of oysters, one cup of seasoned and buttered cracker crumbs; drain and roll each oyster in the crumbs. Fill the fish with the oysters and sprinkle the remainder of the crumbs over the oysters.

MRS. WEBB

TURBAT A LA CREME.

Boil five pounds of whitefish, take out all bones and shred the fish very fine. Have one quart of milk, one onion and a piece of parsley come to a boil, then stir in a cup of flour and milk and the yolks of two eggs, season with half white pepper, a little thyme, salt to taste. Butter a pan, put in a layer of sauce and then a layer of fish and so on, finish with sauce over it. Sprinkle with cracker crumbs and a light grating of cheese. Bake in a moderate oven one hour.

MRS. D. WATTERSON

COLD BOILED FISH A LA VINAGRETTE.

Take the skin and bones out and place in the centre of a dish, have two cold hard boiled eggs cut fine, sprinkle the fish with this and garnish with small lettuce leaves, water cresses or cold boiled potatoes and beets, cut in slices, with here and there a sprig of parsley. Serve the Vinaigrette sauce in a separate dish, garnish and pour a spoonful of the sauce over each dish as you serve it; a nice dish for tea or lunch in summer, and takes the place of a salad.

MRS. BALDWIN

CLAM CHOWDER.

One-quarter pound salt pork cut in small pieces, fry until crisp and brown, do not burn; four large onions in slices, six potatoes, add one quart boiling water, one quart clams, salt and pepper to taste. Let cook two hours, before serving add one quart of milk and a little butter. MRS. H. WUNDERLE.

SCALLOPED FISH.

Boil a large whitefish, pick it up fine, taking out the bones. Make a sauce of a quart of milk, a little thyme if desired, a few sprigs of parsley, a small onion, simmer together until well flavored. Wet two ounces of flour, stir in with a quarter pound of butter, stir until it thickens then strain it over two well beaten eggs, season with pepper and salt. Put some of the salt in a pudding dish, then a layer of fish, etc., with sauce on top. Cover with cracker crumbs; brown in hot oven.

MRS. JANE WICK

BAKED SALMON OR LOBSTER.

One can of salmon picked fine, one cup of fine bread crumbs, one cup of scalded milk or cream; if milk, thicken with one teaspoon of cornstarch, salt and pepper, a very small onion and one egg well beaten; pour off nearly all the oil, steam in a covered dish in the oven two hours, then remove cover and brown the top.

MRS. C. E. MORRIS

ESCALLOPED LOBSTER.

For two and one-half pounds green lobster, use one pint cream, two tablespoons flour, two of butter, a little cayenne pepper, salt to taste; a small pint of bread crumbs. Take the lobster from the shell, cut in small pieces; put the cream over to boil saving enough to blend the flour. When boiled, add the flour and butter. Let boil ten minutes then add the lobster and boil one minute, add salt and pepper. Now butter your individual dish and fill; sprinkle over each with bread crumbs and bake until slightly brown, serve hot.

MRS. I. A. JONES

LOBSTER CUTLETS.

Mince the meat of the lobster fine, season with salt and spice; melt a piece of butter in a sauce pan, mix with it one tablespoonful of flour, add lobster and a little finely chopped parsley, also a little stock. Let it come to a boil, remove from the fire and stir into it the yolks of two eggs, spread this mixture in a shallow pan, and when cold cut into cutlets, dip in beaten egg then in cracker crumbs, and bake to a rich brown in hot lard.

MRS. C. D. BURROUGHS

FRIED FISH.

After thoroughly scraping and washing the fish, sprinkle lightly with salt, put in a coal place for two or three hours. Cut in pieces sizes desired, dredge with fresh cornmeal or flour, fry in hot lard.

MRS. P.

FISH TURBOT.

Use whitefish, about three pounds; steam three-quarters of an hour, then place aside to cool; when cold, pick meat from bones and skin. Make a sauce by boiling one and one-half pints milk, four tablespoonfuls flour and same of butter, rub to a cream, add salt, pepper and yolks of three eggs, well beaten. Stir while cooking. Butter a dish, put a layer of sauce on bottom, then a layer of fish and so on until dish is full, on top put cracker crumbs and butter. Bake for one-half hour in quick oven.

MRS. D. Y. MC MULLEN

CODFISH CROQUETTES.

Take one pint bowl full of fish in strips and twice full of small potatoes, pared, boil in plenty of water, then drain off the water and mash very fine, when cool beat two eggs and add butter the size of an egg and a little pepper, beat all thoroughly, then have a kettle of hot lard and drop with a spoon in an oblong shape, cook until a light brown.

MRS. I. A. JONES.

BROILED BROOK TROUT.

A good way to serve them is with parsley butter but fried in butter is the general way they are cooked. Clean and wipe dry, season with salt and pepper, roll in flour, dip in beaten egg and roll in cracker crumbs; fry brown in hot butter and serve with fried parsley.

MRS. C. D. BURROUGHS.

Jersey Milk Company,

Main Office and Station, 73 Loomis St.

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Two deliveries daily to all sides of the City.

Telephone 4678.

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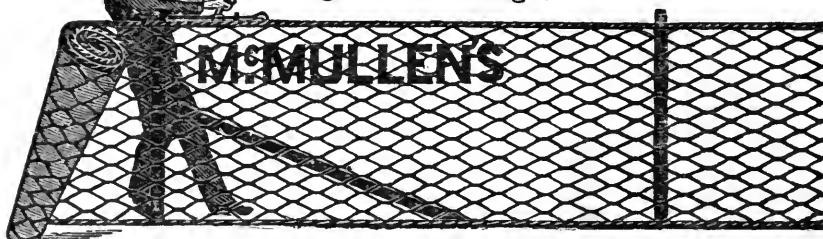
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The twisted wire rope selvage is a peculiar feature of our fencing, and is far superior to a single wire selvage.



Fencing and Gates of All Kinds. Send for Free Catalogue.

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OYSTERS.

Fruit of the wave ! Oh dainty and delicious!
Food for the gods, Ambrosia for Aspicus,
Worthy to thrill the soul of sea-born Venus,
Or titillate the palate of Silenus! .

A.R.H.

OYSTER FRICASSEE.

A tablespoon each of butter and flour mixed in a sauce pan over the fire till a smooth paste is formed, then add the oyster liquor strained; a little water may be added if necessary. Season with salt, pepper and a little nutmeg; boil up, add the oysters and cook until the edges curl. Remove from the fire and stir in the yolks of three raw eggs, three tablespoons salad oil, one of vinegar or lemon and chopped parsley.

MRS. W. D.

STUFFED OYSTERS.

Chop fine a dozen oysters, mix with the beaten yolk of one egg, thicken with bread crumbs; salt and pepper to taste, add tablespoon of cream. Fill oyster shells and brown in a quick oven.

MRS. W. D.

ESCALLOPED OYSTERS.

Butter the pan selected, then sprinkle with cracker crumbs, strain the oysters required, season with salt and pepper, a little nutmeg and worcestershire sauce; melt some good butter, fill your pan alternately with a layer of oysters and cracker crumbs, sprinkle each layer with crumbs and some of the melted butter, having the top layer crumbs; put in the oven to bake. A pan containing four dozen, three layers deep would require one-half hour baking.

MRS. C. D. BURROUGHS.

FRIED OYSTERS.

One dozen oysters, three eggs well beaten, one-half pound crackers rolled fine. First put the oysters in the cracker, then dip in the egg, then in the cracker again and place on well buttered griddle, frying them to a nice brown. Care must be taken not to have the fire too hot. MRS. C. H. SQUIRE

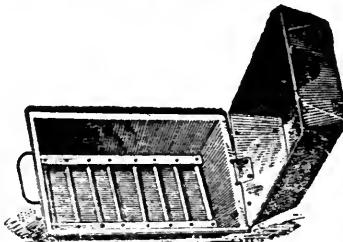
OYSTER PATTIES.

Make a pie crust and line your shells or dish; then fill with old bread or buns, or else nut shells which have been cleaned and put aside for that purpose; put on top crust and bake. While baking make a rich oyster stew thickened. When the patties are done take off upper crust and take out filling, then fill with the oysters and cover with the crust. If meant to be eaten late in the day they can be warmed over.

MRS. W. HEYWOOD

Do You Wish Perfectly Cooked Food?

If so, you should at once supply your kitchen with a



Leach Roaster and Baker,

They save Health, they save Food, they save Time, they save Labor, they save Worry, they save Money

Your Roasts and Fowls will come from the oven rich, tender and juicy, and with all their nutriment and flavor retained. Your Bread and Cakes will be simply perfect. No article cooked in the Roaster and Baker can burn.

It is a self-baster and requires no watching. It will do its work while you are busy about your household duties or at church.

The Leach Roasters and Bakers are the most perfect, complete and satisfactory cooking utensils ever brought before the public. They have stood the test of time and use, and ladies all over the United States unite in pronouncing them invaluable.

Description.—It is not a complicated affair, but merely two pans of equal size so arranged that the heat and steam is returned inside, so that the article, whether roasting or baking, will not become dry and hard, as it does in an open pan unless the cook keeps a constant watch on the article being baked.

OAK PARK, Sept 9th, 1890

MR. T. E. HOGGE, Sir:—Your Leach Roaster is all that can be desired in its line. Meat baked in it has a much finer flavor than in the old way, and with little or no trouble or attention. Very resp't. Mrs. W. E. Hughes.

WOODLAWN PARK, Sept 12th, 1890

MR. T. E. HOGGE, Sir:—I fully endorse the above statement. It also makes the meat tender without waste by shrinkage.

Very resp't, Mrs. R. E. Rapp

CHICAGO, ILL, Sept 10th, 1890

MR. T. E. HOGGE, Sir:—I fully endorse the above statements, and furthermore say it will with proper use, make "tough meat tender" and fine flavored. I would not be without one for many times its cost. Very resp't,

Mrs. A. W. Sweet,
6929 Dickey St.

CHICAGO, ILL, POLYTECHNIC INSTITUTE,
Sept 24th, 1890

MR. T. E. HOGGE:—We have used your Leach

Roaster and Baker and I like it better than anything of the kind I have ever seen.

Emma C. Sickels,
Sup't Domestic Service Dept

AUSTIN, COOK CO., Sept 25th, 1890
220 Franklin Avenue,

MR. T. E. HOGGE:—I would say in regard to the Leach Roaster that I have never had anything in my kitchen that pleased me so much.

Resp't, Mrs G. S. Thompson,
T. A. Snow,

CHICAGO, Sept 23d, 1899 W. Madison St

THOS E. HOGGE:—As you requested I tested the Leach Roaster on quality and shrinkage of the roast. I weighed the Roaster and meat together; it was 12 $\frac{1}{2}$ lbs. I then at 8 o'clock put it in the oven with $\frac{1}{2}$ pint water. At 12 o'clock I took it out and found to my astonishment that it still weighed 12 $\frac{1}{2}$ lbs and was the best roast I have tasted for 40 years. It is certainly the best thing to roast meats I ever saw.

Resp't, J. E. Davis, M. D.

All orders sent to T. E. Hogge, 100 N. Sacramento St., Chicago, will be promptly attended to and Bakers delivered to any part of Chicago or suburbs.

PRICE LIST.

No. 1, Small Family.....	\$ 1.00	No. 3, Large	\$ 1.50
No. 2, Medium.....	1.25	No. 4, Boarding House.....	1.75

For further information address,

**THE LEACH ROASTER & BAKER CO.,
Paxton, Ills.**

MEATS.

"Cook, see all your sauces
Be sharp and poignant in the palate, that they may
Command you: look to your roast and baked meats handsomely
And what new kickshaws and delicate made things."

DUMPLING FOR POT PIE.

One pint flour, pinch of salt, heaping teaspoonful Dr. Price's Baking Powder, one-half cup sweet milk; roll, cut in small biscuit shape, steam twenty minutes. L. M.

BOILED FRESH BEEF.—Horse Radish Sauce.

Procure a piece of brisket, wash in cold water, then put in boiling water and let boil; any substance which may rise to the surface skim off. Add salt, three whole peppers, a little parsley, one large onion, two small carrots. A piece of beef weighing eight pounds, boil about two and one-half hours. Grate two stalks of horse radish; make a rich cream sauce, mix the horse radish with it and slice the beef thin, pour over a little of the stock, garnish with parsley, and serve while very hot. C. D.

BEEF ROAST—With Yorkshire Dressing.

First prepare your roast and put it in the pan without using any water. If you have no suet, use butter by spreading it over the top of roast. Pepper and salt to taste (use no lard); baste the roast often while baking. If you wish

to add potatoes, pare as many as you wish to use and put them in the pan with the roast about one hour before useing for the meal. Baste the potatoes in the pan same as you do the meat. FOR DRESSING—Yorkshire dressing. One egg beat thoroughly added to one-half pint of milk, add flour enough to make very thin batter. Bake in the pan with the roast and potatoes about ten minutes before dishing up.

MRS. WICKER.

CORN BEEF.

After washing put on in boiling water; change the water after boiling half an hour, covering with boiling water the second time and adding water as it boils away, allowing thirty or forty minutes to a pound. Cook the cabbage in a separate vessel using some of the meat liquor to boil it in. Potatoes can be steamed in a colander over the meat.

MRS. W. H. BUSH.

ENTREE DE BOEUF (Stew).

Have a thick piece of beef; chop fine a medium sized onion and put in kettle with a tablespoonful of lard, when brown throw in the meat cut into two inch squares. Sprinkle over with a small handful of flour, pepper and salt and parsley chopped fine. Keep stirring; the fire must not be too hot. A small piece of garlic chopped fine will give flavor without being disagreeable. When the meat is well moistened add some tomatoes peeled and seeded and cut in small squares. Pour over a half-glass of wine or stock; let all this simmer two and one-half or three hours. Carrots or turnips may be substituted for tomatoes.

H. CAZES.

POT ROAST BEEF.

After scraping the meat off with a knife, put a lump of butter half the size of an egg in an iron kettle, brown, then put the meat in after dredging with flour; sprinkle salt and pepper all over it. Brown all over quickly, turning over with a fork, add two tablespoons, set back on stove where it will simmer slowly allowing twenty minutes to a pound. When nearly done peel potatoes and put in kettle under meat, turning once before taking up.

MRS. W. H. BUSH.

MEAT PIE.

First prepare what cold meat you wish to use by cutting it up in small square pieces. Put in a kettle and boil in water until it is perfectly tender, then add flour to make gravy enough to fill the dish you wish to bake the pie in; salt and pepper to taste. For crust take one pint of flour, rub in about two tablespoonsful of butter or lard, mix it thoroughly with the flour then add one teaspoonful of baking powder (mix with water or milk). Roll it out then spread it over with enough butter to grease it, then sprinkle flour over it and roll again. Take one half for bottom liner and the other half for top covering; put in oven and bake for about thirty or forty minutes.

MRS. WICKER.

VEAL POT PIE.

Obtain veal cut from the breast or shoulder and cut in small pieces. Wash and put in enough water to nearly cover; let it come to a boil and skim. Season with salt, pepper and butter about the size of an egg, let it stew nearly an hour. For the crust, sift one pint flour with one heaping teaspoonful baking powder and a pinch of salt; mix it with one teaspoonful butter and enough milk to make a dough like biscuit. Roll out about one inch thick, cut an opening in the center lay it on the meat, cover and boil twenty minutes. Remove pot pie and meat and thicken the gravy with flour; add more water and butter if necessary.

MRS. FISHER.

FISH AND MEAT SAUCES.

CELERY SAUCE.

Boil two heads of celery until tender, put through a sieve, add the well beaten yolk of an egg with a little lemon juice, butter, salt and pepper to taste. This may be thickened with a little flour.

MRS. W. F.

OYSTER SAUCE—For Turkey.

A pint of oysters cut up small and boiled in their own liquor, add a cup of cream, tablespoon of flour made smooth with part of the cream, salt, pepr and butter.

MRS. JONES.

SOUR GRAVY.

One pint hot water, one-half cup vinegar, one-half cup sugar or to taste, one-half teaspoonful nutmeg and butter size of egg.

MRS. MC KNIGHT.

TOMATO SAUCE,

One small can tomatos, eight cloves, one onion, boil fifteen minutes. Cream in pan, one and one-half tablespoonsful butter, one tablespoonful flour; add strained tomatos, onion and cloves; boil ten minutes.

MRS. JAS. W. BUELL.

WHITE SAUCE.

Melt one tablespoonful butter in a sauce pan, stir in one tablespoonful flour, add gradually one cup hot milk. Season with one-half teaspoonful salt and one-half saltspoonful white pepper.

MRS. DR. FISHER.

VINAGRETTE SAUCE.

One teaspoonful white pepper, one teaspoonful salt, one and one-half teaspoonful mustard, one and one-half cupful vinegar, one teaspoonful of oil. Mix salt, pepper and mustard together, then very slowly add the vinegar and after mixing well add the oil. This sauce is to be eaten on cold meats or on cold fish.

MRS. BALDWIN.

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POULTRY AND GAME.

“Who seeks an audit here.
Propitious pays his tribute—Game or fish.
Wild fowl or venison, and his errand speed.”

JELLIED CHICKEN.

One good-sized chicken, boiled until tender. Take out and save liquor. Pick up in small pieces. Add to liquor one box gelatine, salt and pepper, small piece of butter. Put all back in kettle, boil a few minutes then pour in mould to get cold.

MRS. E. BURLING.

CHICKEN CROQUETS.

One chicken boiled and cut up fine, four ounces of butter, three tablespoons flour, one-half pint cream or stock, one-half lemon, season with pepper and salt; melt butter, stir in flour, then add the rest. Mix up well and form the shape like oysters, dip in beaten yolks of eggs, then in cracker crumbs and fry in hot butter.

BELLA REEVE.

CHICKEN PIE.

Two chickens, cut small, cook tender, season with butter, salt and pepper. Chicken gravy with flour, line sides of dish in which it is to be baked with crust about one-half inch thick, fill dish with chicken and gravy, cover with crust, bake one-half hour.

MRS. W. R. FISH.

CREAMED CHICKEN.

One chicken of four and one-half pounds, four sweet-breads and one can of mushrooms. Boil chicken and sweet-breads, and when cold cut up as for salad. In a sauce-pan put four coffee-cups or one quart cream; in another four large tablespoons butter and five even ones of flour; stir until melted, then pour on the hot cream, stirring until thickened. Flavor with a small half of a grated onion and a very little grated nutmeg; season highly with black and red pepper.

Put chicken and ingredients together with sweet-breads and mushrooms in a baking pan, cover with bread crumbs and pieces of butter and bake twenty minutes.

MRS. S MANDEVILLE.

WILD DUCKS.

Wild ducks should be cooked rare, with or without stuffing. Baste them a few minutes at first with hot water to which have been added an onion and salt. Then take away the pan and baste with butter, and a little flour to froth and brown them. The fire should be quite hot, and twenty to thirty minutes are considered the outside limit for cooking them. A brown gravy made with the giblets should be served in the bottom of the dish. Serve also a currant jelly. Garnish the dish with slices of lemon.

MRS. GEE.

PRAIRIE CHICKEN—ROASTED.

The chicken should not be to fresh. Do not wash them. Put plenty of butter inside each chicken, this is necessary to keep them moist. Roast half an hour or longer, if liked thoroughly done; baste them constantly with butter. When nearly done, sprinkle over a little flour and plenty of butter to froth them. Serve on toast with water cresses around.

MRS. GEE.

STEWED PIGEON.

Tie them in shape; place pieces of bacon at the bottom of the stew pan; lay in the pigeons, side by side; add a sliced carrot, an onion with a clove stuck in, a teaspoonful of sugar and some parsley. Pour over enough stock or hot water to cover them. Put some thin slices of bacon over the tops of each; pour boiling water when necessary. Let them simmer until very tender.

MRS. GEE.

ROASTED QUAILS.

Cover the breasts with very thin slices of bacon or rub them well with butter; roast, basting them often with butter. Fifteen or twenty minutes will cook sufficiently. Salt and pepper to taste. Serve on a hot dish. Bread sauce can be served with them.

MRS. GEE.

STUFFING FOR CHICKEN, DUCK OR TURKEY.

Cook gizzard, liver and heart until tender, chop fine with one small onion. Soak bread in the liquor that liver, etc. has been cooked in; season with salt and pepper to taste, add little butter. Sage may be used instead of onion.

MRS. W. FLOOD.

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VEGETABLES.

"Witness thou Anana, thou the pride of vegetable life. Beyond what'er the poets imagine in the golden age. Quick let me strip thee of thy tufty coat. Spread thy ambrosial stores, and feast with jove."

BAKED BEANS.

Soak one quart beans over night. In the morning parboil with a pinch of soda. When add one-half cup molasses, one-half cup vinegar, a pinch of mustard and a chunk of salt pork. Cover and bake several hours. Keep plenty of water or they will get dry.

MRS. WELLS.

HYGENIC BAKED BEANS.

One quart beans and three quarts water, soak six hours, boil in same water three hours; one-half cup cream or butter, salt. Then bake one hour.

DR. F. B. WILKINS.

BEETS.

Clean the beets carefully so as not to break the skin and boil until soft. Remove the skin; cut them in slices or small pieces; put into a kettle with vinegar; butter and salt. Let them thoroughly heat through and thicken with a little flour or corn starch. Serve hot.

MRS. A.

BAKED CORN.

Grate eight large ears of corn. Half pint of milk, two eggs, salt and pepper to taste, one tablespoonful each of sugar and butter. Beat eggs light, add milk, grated corn, sugar, salt and melted butter. Bake in earthen dish until a light brown.

MRS. W. F. COCHRAN.

CORN PUDDING.

Grate twelve ears tender, green uncooked corn, add yolks and whites, beaten separately, of four eggs, one teaspoon sugar, same of flour, mixed with one tablespoon of melted butter, pepper and salt to taste. Add one pint of milk and bake about three quarters of an hour.

MRS. W. C. WYNNE.

CORN OYSTERS.

One cup flour, one-half cup melted butter, three tablespoonsful milk, two teaspoons salt, one quarter teaspoon pepper, one pint grated corn. Pour on the flour and beat well, then add the other ingredients and beat rapidly for three minutes. Have fat in frying pan to depth of two inches, put in the batter by the spoonful. Fry about five minutes.

MRS. BALDWIN.

ESCALLOPED CORN.

Cover the bottom of a dish with canned corn; put a layer of bread crumbs, pepper, salt and butter to taste; then another layer of corn, covering with bread crumbs; season and butter. Add milk enough to make it moist and put in oven; bake.

MRS. J. A. WHITE.

CORN FRITTERS.

One pint grated corn, one egg, one small cup flour, one-half small cup butter, pepper and salt. Drop in hot fat and fry brown.

MRS. BALDWIN.

SUCCOTASH.

One pint green Lima beans, one-half dozen ears corn grated, one-half pound salt pork; freshen the pork a little; then cook beans and pork together. About one-half hour before serving put in corn. Use no more water than necessary.

MRS. W. C. WYNNE.

SUCCOTASH.

Take one quart of string beans, sliced up fine, and one-half dozen ears of corn, cut off the cob; put beans on to boil until tender; then pour off the water; add the corn and one pint of milk; boil twenty minutes; then add one ounce of butter mixed with a small teaspoonful of flour; salt and pepper to taste.

MRS. HAMILL.

EGG PLANT.

Peel, slice and boil until very tender; mash and season to taste with salt, pepper and small piece of butter; thicken with cracker crumbs until stiff enough to make into small patties and fry in hot lard or butter.

MRS. M. A. JONES.

BOILED ONIONS IN CREAM.

Boil the onions about one hour, or until done; turn off the water; season with salt and pepper; add one cup of cream and a small piece of butter; let it come to a boil and thicken with a tablespoonful of flour stirred smooth in a little water.

MRS. DR. FISHER.

ESCALLOPED ONIONS.

Select those of uniform size; remove outer skins; then boil in water until nearly done; drain them and put in an earthen baking dish, with a layer of cracker crumbs, bits of butter, salt and pepper. Pour over this milk to nearly cover and bake half an hour or until done.

MRS. M. E. SCRANTON.

BAKED TOMATOES.

Take six or more tomatoes, or as many as desired, not too soft; wash, cut hole in center, put in small piece of butter, pepper and salt to taste; put in pan into the oven; allow to bake one-half hour (more or less) until cooked sufficiently.

MRS. W. F.

ESCALLOPED TOMATOES.

Put in an earthen baking dish a layer of cracker crumbs and small bits of butter; then a layer of tomatoes with a very little sugar sprinkled over them; then another layer of cracker crumbs seasoned with butter, and a layer of tomatoes, until your dish is filled, with the cracker crumbs at the top; pour over all this a little water to moisten, and bake half an hour; season to taste.

MRS. A. PHILLIPS.

TOMATO CREAM.

One quart can tomatoes, one quart water; boil fifteen minutes; then strain and add one teaspoon soda, one pint boiling milk, two tablespoons butter, one tablespoon flour, one teaspoon sugar, salt and pepper to taste. Add soda before putting in milk.

MISS NELLIE MANCHESTER.

LYONAISE POTATOES.

One quart of cold boiled potatoes cut into dice, three tablespoonfuls of butter, one of chopped onion, one of chopped parsley, salt and pepper. Fry the onions in the butter, and when they turn yellow, add the potatoes; stir with a fork, being careful not to break them. When hot, add the parsley and cook two minutes longer. Serve immediately on a hot dish.

MRS. J. BALDWIN.

ESCALLOPED SWEET POTATOES.

Parboil; then peel, slice crosswise and pack in layers in a pudding dish, seasoning each layer with butter, salt, pepper and a little sugar; cover thickly with bread or cracker crumbs, wet with cream; stick bits of butter in this coating, dust with salt and pepper; bake, covered half an hour until brown.

MRS. G. F.

RAGOOUT OF PEAS.

Take one quart of dry green peas, teacupful of turnips, cut very fine, same of carrots. Soak peas over night; boil in same water as soaked in; salt and pepper to taste. Mix one tablespoon of flour with same amount of butter. Cook until vegetables are tender.

MRS. G. F.

FRENCH BAKED POTATOES.

Six large potatoes as near the same size as possible; place in oven until half baked, then take them out and cut in halves; make a dressing of the yolk of one egg, well beaten, and season with salt and pepper; place in oven again and leave until done. Serve on a platter garnished with parsley.

MISS LILLIAN McLAUGHLIN.

POTATOES A LE PARISIENNE.

Pare large uncooked potatoes; cut little balls out of these with the vegetable scoop; drop them into ice water. When all are prepared, drain them and put in the frying basket. Put the basket carefully into the fat; cook ten minutes; drain; season with salt and serve very hot. These are nice to serve with a fillet of beef, etc. They may be arranged on the dish with the meat or served in a separate dish.

MRS. BALDWIN.

POTATO CROQUETTES.

Season cold mashed potatoes with pepper, salt and a little nutmeg; beat to a cream with a tablespoonful of melted butter to every cup of potato, two eggs and one teaspoon of minced parsley. Roll in balls; dip in the beaten egg; roll in cracker or crumbs and fry in lard. Pile in a pyramid upon a flat dish and serve.

MRS. BOYNTON.

ESCALLOPED POTATOES.

Butter an earthen baking dish; put in a layer of cracker crumbs and small pieces of butter, sprinkling with pepper and salt; then a layer of sliced raw potatoes and a few bits of butter, sprinkling with pepper and salt. Alternate these until the dish is nearly full, the top layer being crumbs. Fill the dish with milk and bake one-half hour in hot oven. Flour may be used in place of cracker crumbs if desired.

MRS. S. MANDEVILLE.

SARATOGA FRIED POTATOES.

Cut into thin slices; put them in cold water over night, with a small piece of alum to make them crisp; rinse in cold water and dry with crash towel; fry light brown in boiling lard.

MRS. A. PHILLIPS.

STUFFED POTATOES.

Select medium sized potatoes; wash clean with a brush; then bake. When done, cut each lengthwise on one side only; take out the inside of each potato, and mash all together in a pan, adding milk butter and salt; keep hot and put back in the skins, and draw together. Allow one for a person.

MRS. C. E. MORRIS.

ENTREES.

"And all that the curious palate could wish
Pass in and out the cedar doors."

CALVES' BRAINS.

Soak the brains in salted water for several hours; pick off all the skin after soaking; then stew them a few minutes in some salted water, turning them once. Take them out, and while they are cooling, roll several crackers to a powder and beat an egg; then take the brains and slice them as thin as possible, dip them first in the egg then in the cracker dust, and have a pan of hot butter with a little lard mixed to keep it from scorching, and fry the brains to a beautiful brown. Serve while hot.

MRS. ROBT. MCINTYRE.

SWEET BREADS.

Put in salt water for one hour; then put in boiling water for twenty minutes; then roll in cracker crumbs and fry in lard and butter, one tablespoon of each, or all butter.

MRS. JANE WICK.

BREAD OMELET.

One cup sweet milk, one cup fine bread crumbs without crust, salt and pepper; beat all together, add two well beaten eggs; put in a frying pan a small lump of butter, let it melt and run all over the pan; pour in the omelet, cook gently until it sets, loosen the edges and fold one-half over the other; now put on a hot plate to fit the pan, hold firmly and turn the pan over, it will come out nice and whole.

MRS. C. H. SQUIRE.

LITTLE PIGS IN BLANKETS.

Season large oysters with salt and pepper; cut fat bacon in very thin slices; wrap one oyster in each slice and fasten with tooth-picks; heat frying pan and put in the little pigs; cook just long enough to crisp the bacon, about five minutes. Place on slices of toast, cut small, and serve immediately; do not remove the skins; garnish with parsley. This is a nice relish for lunch or tea.

MRS. D. WATTERSON.

RICE PONE.

One pint of boiled rice, three eggs, one pint of fresh milk, two ounces of butter, one small teacup of cornmeal, salt to taste. Beat eggs very light, add milk and rice, then melted butter, meal, salt and white of eggs beaten to a froth. Bake from one-half to three-quarters of an hour.

MRS. W. F. COCHRAN.

POTTED BEEF.

Take a fore shank of beef (have your butcher saw it instead of chopping to avoid small bones); put on the fire with enough cold water to cover it; let it boil until the meat falls off the bone; then take out, but save the water. Chop the meat into about half inch pieces; skim the boiled water and return the meat. Chop fine a good-sized onion, thyme, handful of parsley and a section of garlic. Toast a slice of bread, place in the oven until crisp, then roll fine. Cayenne pepper and salt to taste. Mix thoroughly with the meat and simmer for three or four hours, stirring; place in glasses or cup; put in cool place.

H. CAZES.

BREAKFAST RELISH OF OYSTERS.

Fry one and a half dozen oysters a nice brown and lay them on five or six slices of well toasted bread. Over this sprinkle thickly fine cut celery; pour over a pint of hot milk, adding butter and salt; thicken with flour to the consistency of cream. Serve hot.

MRS. A. J. WHITE.

VEAL LOAF.

Four pounds of lean veal, one one-half pound of salt pork, chopped fine and well mixed, one teaspoon salt, one-half teaspoon pepper, one cup bread crumbs, two eggs; mold in a nice loaf and place in a dripping pan, filled part full of water; bake three hours in a moderate oven, basting often; when done let stand in pan until cold.

MRS. R. T. REEVE.

VEAL CROQUETTES.

One pint of chopped cooked veal, one tablespoon of butter, two teaspoons of flour, one small onion minced fine, one cup of milk, one egg, season to taste. Put the butter and flour in a sauce pan; cook until smooth, stirring constantly; add the milk and onion, and when cool add the veal and egg; roll in oblong shapes, dip in beaten egg, then in bread crumbs and fry in hot lard.

MRS. BOYNTON.

CURRIED VEAL.

Three pounds veal cut in pieces. Stew in one pint water; add two onions, one apple cut fine, tablespoonful butter; then mix one tablespoonful curry powder with a little water, add this to the meat; also to thicken the gravy, mix one tablespoonful flour with enough milk to wet, then cook slowly for one and a half hours; season to taste with salt. When ready for serving garnish with boiled rice.

MRS. G. F.

SALMON LOAF.

One can salmon, picked fine, pour off most of the liquor, one cup bread crumbs, four eggs well beaten, one teaspoon butter. Pour in a mould and steam two hours. Dressing for same: one cup milk, one tablespoon corn starch; boil five minutes, then add one egg well beaten; stir thoroughly, then take off the stove immediately or the egg will curdle.

MRS. GEO. B. DUNHAM.

CHEESE OMELET.

Three eggs, one pound cheese. Melt cheese in oven, add the yolks beaten very stiff, then add the whites very stiff; bake to a light brown twenty minutes. If a larger omelet is desired add more eggs. Serve hot with Boston crackers split and buttered, and toasted a light brown.

MISS WILKINS.

MACARONI.

Break one-half package of macaroni into small pieces. Put in a double boiler, pouring over it one quart of boiling water and heaping teaspoon of salt; boil one hour then pour off water; add one pint of cold milk; let come to a boil; season with butter, pepper and salt. Pour into a baking dish in layers, alternating each layer with one of grated cheese; place in oven and let brown. This is excellent.

MISS LILLIAN McLAUGHLIN.

CHEESE FONDU.

Soak one cupful of bread crumbs in two cupfuls of fresh sweet milk, beat into these three eggs (whipped very light), one tablespoonful of melted butter, a pinch of soda dissolved in hot water, pepper and salt, and lastly half a pound of grated cheese. Butter a baking dish, pour the mixture in it, strew dry crumbs of bread over the fondu and brown in a quick oven. Serve at once, as it will fall if left to stand.

MRS. FORD.

MOCK SMELETS.

This is a fish dish which is not fish at all. Make noodle dough as for soup, beating together with a rolling pin three eggs, a teaspoonful of salt, and flour to make a stiff dough. Cut into four pieces, roll out as thin as paper, spread on a paper to dry, and when dry enough roll up. With a sharp knife shave the roll into thin rings and boil them five minutes in water, boiling when they are put in. Brown a pint of bread crumbs in butter in a frying pan; skim out the mock smelts into the crumbs; pour a cupful of milk over all; let it heat up, then serve.

MRS. FORD,

OYSTER OMELET.

One dozen large oysters chopped small, one-half teaspoonful salt sprinkled on them, then let them stand in their own liquor half an hour; beat six eggs, yolks and whites separately, the former to a smooth paste, the latter to a stiff froth; add to the yolks a tablespoon of rich sweet cream, pepper and salt to taste, then stir in whites. Put two tablespoons butter in a hot frying pan; when it begins to fry, pour in your egg mixture, and add the oysters quickly; do not stir, but with a broad-bladed knife lift, as the eggs set, the omelet from the bottom of the pan, to prevent scorching; in five minutes it will be done. Place in a hot dish, bottom upward over the omelet, and turn the pan over with the brown side uppermost upon the dish. Serve at once.

MRS. JONES.

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EGGS.

BAKED EGGS.

Melt a tablespoonful of butter, break the number of eggs wanted on a plate, pour butter over each. One tablespoonful cream, pepper and salt; put in oven and bake hard or soft as desired.

MRS. GEO. BARKER.

COLUMBUS EGGS.

Take hard boiled eggs, cut in halves lengthwise, take the yolks, mash fine and mix with a little of Durkee's salad dressing, replace in white and serve on small platter. Garnish with parsley or celery.

MRS. BOYNTON.

CURRIED EGGS.

Boil eggs hard then cool. Mix in a sauce pan two tablespoons of butter and one of curry powder, over a moderate fire; put in a couple of chopped onions and fry soft, add a cup or more of broth or rich gravy and simmer until the onion is reduced to pulp. Add to this a cup of cream mixed smooth with a tablespoon of flour, let boil up and add the eggs cut in slices. Heat through and serve hot.

MRS. JONES.

FILLED EGGS—With Sauce.

Boil hard one dozen eggs; take off the shell and cut lengthwise. Take out the yolks, chop up with a handful of lobster meat, a few capers, seasoning; add a little bread, fill the eggs, place in a pan and bake. Serve with cream sauce.

MRS. ALEX. H. REVELL.

EGG OMELET.

Six eggs, yolks and whites beaten separately, one teaspoonful corn starch dissolved in one-half cup of milk, a pinch of salt, fry in one tablespoonful of butter. Fry slowly to a rich brown, roll over like a jelly roll, turn on a hot platter with as little handling as possible. Garnish dish with parsley and thin slices of lemon.

MRS. BOYNTON.

PANNED EGGS.

Make a mince meat of chopped ham, fine bread crumbs, pepper, salt and a little melted butter. Moisten to a soft paste with milk and half fill patty-pans; break an egg upon the top of each; dust with pepper and salt and sprinkle with powdered cracker crumbs. Bake in the oven about eight minutes.

MRS. W. D.

PICKLED EGGS.

Boil eggs hard; after removing shells put in vinegar; pepper and salt to taste. Cut lengthwise to serve.

MRS. W. F.

SNOW EGGS.

Twelve eggs, one-half pound powdered sugar, one and one-half pints milk. Break the eggs, separate the yolks from the whites and beat the whites stiff; add the sugar and flavor with orange flower water or vanilla. Boil the milk with a little sugar and the flavoring, when boiling drop the whites a spoonful at a time and let them drip on a strainer. Take half of the milk and add the beaten yolks, first diluting with a little milk. Cook and turn with wooden spoon; take off the fire when the whites begin to fasten, place in a dish and pour over them the cream, carefully.

An old Flemish dish.

MRS. S. B. STANCHFIELD

SALADS.

Have what you will,
but salads are tempting
to the palate.

BEEF SALAD.

Cut in very thin slices, cold roast or boiled beef, lay on a dish with chopped parsley; make a plain salad dressing and pour over.

MISS CLARA D. VINE.

CHICKEN SALAD.

Boil and cut one large chicken, one-half as much celery, four eggs boiled hard, the yolks pulverized and the whites chopped. Take the liquor in which the chicken was boiled and boil down one-half, then add half a cup. Add at the last one-half cup of Durkee's salad dressing. The chicken and celery must be chopped, not cut.

MRS JOHN WORTHY

CABBAGE SLAW.

One-half head cabbage cut fine, three tablespoonfuls milk, salt and pepper to taste, mustard if desired, one egg, one-half cup vinegar, lump of butter half the size of an egg; cook a little.

MRS ROUNSAVELL

CABBAGE SALAD.

One medium sized cabbage and one stick celery chopped together, fine; allow to remain in cold water while you make the dressing. Drain and sprinkle thickly with salt, pepper and sugar to taste. For dressing, one and one-half cups butter,

three-quarters of a cup of flour rubbed together, six or eight eggs, (better the eight) one large teaspoon mustard, three-quarters of a cup vinegar, salt, pepper and a little sugar. Cook until thick; pour over your cabbage, mix well.

MRS E BURLING.

CUCUMBER SALAD.

Peel and slice cucumbers, mix with salt and let stand half an hour. Mix two tablespoonfuls sweet oil or ham gravy with as much vinegar and a tablespoonful of sugar. Add the cucumbers, which should be drained a little, add a teaspoonful pepper and stir well. Sliced onions are an addition if their flavor is liked.

MRS BALDWIN

FISH SALAD.

Boil a fish (whitefish or trout) when done take the bones out, cool and cut to pieces. Chop as much celery as you have flesh, with butter and salt to taste. Use any salad dressing.

MISS NELLIE FLOOD.

SALMON SALAD.

One can salmon. Pour off the liquor and remove the bones. Celery (about as much as salmon) chopped fine. Chop three hard boiled eggs; salt and pepper. One-half teaspoon mustard mixed in about a cup of vinegar.

MISS EMMA H. SMITH

POTATO SALAD.

Cut boiled potatoes into dice shape, one stalk of celery and one large onion. Dressing: half cup of water and the same of vinegar, butter size of walnut, two eggs well beaten, one-half cup of sugar, tablespoon of mustard mixed with vinegar, salt and pepper to taste and pour over the potatoes.

MRS. GEO OLIVER, LaPorte, Ind

SALADS.

To prevent eggs turning dark colored after being boiled for salad use, first put them into cold water, boil five or ten minutes slowly after the water begins to boil, then take out and put in cold water a few minutes to cool.

N. J. F.

CREAM DRESSING--For Potato or Lettuce Salad.

Yolks of four hard boiled eggs crushed to a powder, about a quarter teaspoon dry mustard, half a teaspoon salt, three teaspoons powdered sugar, a small teacupful rich cream added by degrees, lastly vinegar to taste and a little pepper. A slice of onion allowed to remain in the dressing for a while is an improvement.

MRS. STEVENSON

SALAD DRESSING FOR POTATOES.

Take the well beaten yolks of five eggs, (or three whole ones) add a small cup of boiling vinegar. Cook in earthen or *new* tin, in a vessel of boiling water until stiff. Stir all the time while cooking, then take from the fire, add four tablespoons of butter, stir until cool and perfectly mixed, then a tablespoonful of minced onion and parsley each. When cool season with one teaspoonful mustard, two teaspoons sweet cream, salt and pepper according to taste.

C. D.

DRESSING FOR CABBAGE OR CHICKEN SALAD.

One teaspoon of mustard, one teaspoon of flour, one tablespoon of sugar, one-quarter teaspoon of salt, little pepper; butter size of walnut, yolk of two eggs. Wet with water enough to be smooth. With this mixture thicken one cup of vinegar. When cold put in one cup of cream.

MRS H. J. PORTER

FRENCH SALAD DRESSING.

Mix one saltspoon of pepper with one of salt; add three tablespoons of olive oil and one even tablespoon of onion, scraped fine; then one tablespoon of vinegar. When well mixed pour the mixture over your salads and stir all until well mingled.

For chicken and fish salads use the Mayonnaise dressing. For simple vegetable salads the French dressing is most appropriate, using onion rather than garlic.

MRS. E. PETRIE

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BREAD, ROLLS, BREAKFAST CAKES.

"It is with our judgment as with our watch, none go just alike, yet each believes his own."

EXCELLENT BREAD RECIPE.

Sift into a pan four pounds flour, bank it well up against the sides. Take one quart tepid water, into which mix thoroughly two cents worth compressed yeast and one heaping teaspoonful salt. Thoroughly beat this; leave the remainder of the flour against the sides. Cover the pan with a cloth and set in a warm place until it rises. Mix in the rest of the flour until the dough will have left the pan. Work well for twenty minutes. Divide into four equal parts and let rise again to the top of the pan. Bake until a straw can be run through and come out clean.

MISS MATIE HIGGINS

BROWN BREAD.

One cup rye flour, one cup corn meal, one cup sour milk, one-half cup molasses, one even teaspoonful soda, one teaspoonful salt, one tablespoonful lard; sift three times, meal, flour, salt and soda; place in bowl. Mix lard and molasses together and slightly warm; then with sour milk add the contents of bowl. Work three minutes, place in greased mould and steam for three hours.

MRS J. K. B.

BOSTON BROWN BREAD.

Two cups Indian meal, two cups rye or graham flour, one-half cup molasses, one-half cup yeast, one teaspoon salt, one teaspoon saleratus. Mix with warm water, not too stiff. Let rise and steam three hours.

MRS N. W. HARRIS.

CURRENT BREAD.

Take enough dough for one loaf from the white bread. Add one-half cup of shortening (lard and butter), two-thirds cup of currants, one-half cup of sugar. The secret of *good* bread is to mix the shortening and the sugar thoroughly into the dough and add the currants last, then let it rise again and bake in a moderate oven.

MRS JOHN WORTHY

BEST BAKING POWDER BISCUIT.

One quart of sifted flour; work through it well; three and one-half teaspoonfuls of baking powder, (Dr. Price's) one teaspoonful of salt, one-half (small) cup of butter. Mix well, then add enough water to make a soft dough. Bake fifteen minutes in rather a quick oven.

MISS ANNA RIDDELL.

GRAHAM BISCUITS.

One quart Graham flour, three teaspoonfuls Dr. Price's baking powder, butter size of egg; mix thoroughly through the flour; add cold water enough to make a paste; roll quickly; knead as little as possible; bake in hot oven.

MISS LIZZIE LEAVENS, Unionville, Can.

FRIED BREAD.

Cut bread in small square (two inch) slices; soak in milk. After pressing the milk from bread dip in egg. Fry in butter; sprinkle a little sugar on while frying. Serve hot.

N. J. FLOOD

HASH CAKES.

Six potatoes, one pound meat, one onion, salt and pepper, all chopped fine. Fry in butter. Serve with poached eggs on toast.

MRS M.

GERMAN PANCAKES.

Take five eggs, beat whites and yolks separately, three tablespoonfuls flour, one-half pint milk, a little salt. Fry in butter. Serve with jelly or syrup.

C. A. M.

GRAHAM GEMS.

One pint sour milk, one egg, one tablespoon sugar, one teaspoon soda, good fresh graham flour enough to make a stiff batter. To be baked in a quick oven.

MRS STEVENSON

CORN GEMS.

One-half cup of sugar, one tablespoon of butter, rub together; one-half teaspoon of salt, one egg, one and one-half cups milk, two-thirds cup of yellow corn meal. Sift one and one-half teaspoons Dr. Price's baking powder in flour enough to have batter drop from spoon. Twenty minutes in a hot oven.

MRS W. H. HAMMOND

GEMS.

Half cup of milk, half cup water, one egg, two tablespoons butter, one tablespoon sugar, one teaspoonful Dr. Price's baking powder; add flour enough to make a batter.

MRS DR. PAUL

WAFFLES.

One pint milk, three teaspoons Price's baking powder, one-half cup butter, three cups flour, three well beaten eggs. Bake in waffle irons.

MISS LILLIAN MC LAUGHLIN

MUFFINS.

One beaten egg, two tablespoons sugar, two tablespoons melted butter, one cup sweet milk, two cups flour, one teaspoon cream tartar, one-half teaspoon soda. MRS N. W. HARRIS

WHEAT MUFFINS.

Two cups flour, two teaspoonfuls Dr. Price's baking powder, one-half teaspoonful salt, one-quarter cup sugar, one egg, one and one-half cups milk, one tablespoon melted butter. Mix the dry materials, beat the egg and add milk. Beat all together; add butter last, Bake in hot oven,

MISS K. NASH.

FLOUR PANCAKES.

Soak dry bread in sour milk; two eggs, half teaspoon of soda and salt, flour enough to thicken. They are very nice with boiled rice added. If boiled rice is used do not use so much flour.

MRS C. A. MANNHEIMER

POTATO PANCAKES.

Take twelve raw potatoes, peel and grate; add three eggs, two tablespoonfuls flour, one teaspoonful sugar; salt to taste and fry slowly with plenty of butter and lard mixed.

MRS M. A. JONES

PANCAKES.

One quart sweet milk; add one tablespoon melted butter, small teaspoonful of salt, yolks of two eggs, flour enough to make a thin batter, with two heaping teaspoonfuls of baking powder; whites of two eggs well beaten added last.

MRS H. G. INGERSOLL

GRIDDLE CAKES.

One egg, two cups sour milk, two even teaspoonfuls soda, little salt, flour and corn meal in equal quantities, enough to make batter.

J. K. B.

POTATO BUNS

Three large sweet potatoes, one-half pint flour, one pint cream, a little salt, two spoonfuls Dr. Price's baking powder. Boil potatoes, mash and mix in dough; roll, cut and bake.

MRS. P.

FRENCH ROLLS.

Two teaspoonfuls sugar, butter size of egg, one egg, one cup warm milk, one-half yeast cake, flour enough to make stiff, like bread dough; after kneading let rise over night, in morning make into rolls.

MRS E. BURLING

JOHNNIE CAKE.

One quart meal, one teacup flour, one tablespoon lard, three eggs, three tablespoons baking powder, a little salt and sugar. Make batter with milk.

MRS. STEVENSON

SPIRIT ROLLS.

Four large potatoes, boiled and mashed through a colander; one quart of flour, and three ounces of butter; three eggs beaten light, one cup of yeast, one teaspoon of salt, one teaspoon of white sugar. Sift flour into bowl; mash potatoes while hot into it. Work them in with the butter, until quite smooth; add eggs, salt, sugar and yeast. Knead well, and set to rise at 12 o'clock in summer and 11 o'clock in winter. An hour before tea, turn it out on the board; do not knead, but roll lightly an inch thick; cut in round cakes, let it stand awhile, and bake until brown.

MRS. COCHRAN.

GERMAN COFFEE CAKE.

Two cups of yeast, one tablespoon of sugar; put in a cup one-half full of warm water; let it soak a few minutes. With a quart of warm milk make a sponge, with usual amount of flour; let rise, then add three-fourths of a pound of butter or lard, cup of sugar, two eggs beaten well; then add flour enough to make a soft dough; let rise, then spread about an inch thick in square low tins. When light spread with melted butter, strew with sugar, cinnamon, chopped almond; bake in quick oven; apples or sugar peaches may be substituted.

MRS. SYLES.

"Isn't this pie delicious
Mamma made it in 20 Minutes"



In paper boxes; enough for two large pies. Always ready; easily prepared.

DOUGHERTY'S New England CONDENSED Mince Meat

THE ORIGINAL and only COMPLETE and SATISFACTORY CONDENSED MINCE MEAT in the market.

CHEAP SUBSTITUTES and CRUDE IMITATIONS are offered with the aim to profit by the popularity of the NEW ENGLAND.

DO NOT BE DECEIVED but always insist on the NEW ENGLAND BRAND. The best made.

For Sale by all Grocers.

PASTRY.

How dear to my heart are the pies of my childhood.
The pies that my mother used to make.
The apple, the pumpkin,
The dearly loved mince meat,
The joy of all, which my boyhood days knew.

—F. J. N.

PIE CRUST.

One cup of lard or part butter, three cups flour, one teaspoon salt, one scant teacup ice water.

MRS. S. MANDEVILLE.

CHOCOLATE PIE.

One pint sweet milk, two heaping tablespoons grated sweet chocolate, one-half small cup sugar, three eggs yolks. Beat the milk and chocolate together, heat (not boil); take off stove and add sugar and yolks; flavor with vanilla; bake with one crust. While baking, beat the whites to a stiff froth with tablespoon powdered sugar, spread over it and return to oven and brown delicately.

MISS C. D.

COCOANUT PIE.

One cup white sugar, butter size of an egg, one-half cocoanut grated, one tablespoon flour, whites of three eggs beaten very stiff; one crust.

MRS. J. R. B.

CREAM PIE.

Bake crust not to rich. Boil one pint milk; while boiling stir in one-half cup flour, one cup sugar, yolks of two eggs beaten well together, add juice and grated rind of one lemon; frost the top with the whites well beaten; brown lightly.

MRS. A. R. EDWARDS.

VERMONT LEMON PIE.

The juice of three lemons and the grated rind of one, four cups coffee A sugar, five eggs, beat the yolks well, then add sugar and lemons and stir thoroughly; beat the whites to a stiff froth and add to the mixture, with three tablespoons of sweet cream; bake with upper and under crust. This rule makes two large pies.

MRS. J. W. CALKINS.

IRISH POTATO PIE.

Boil potatoes; when cool, pass through grater. Little more than half pint of grated potato, three quarters of a pint of rich milk, two eggs, butter size of egg, little sweet wine, cinnamon or nutmeg; make very sweet.

MRS. J. R. B.

LEMON PIE.

Two lemons; grate off the outer peel, chop the rest very fine. Put two tablespoons of corn starch in one teacup of hot water and boil; when cool, add two teacups of white sugar and the beaten yolks of four eggs, then add the chopped peel and the juice; stir well together; bake until the crust is done, only one crust; beat the whites of the eggs to a stiff froth; add five tablespoons powdered sugar, stirring in well; pour over the pie while hot. Set in the oven to brown.

MRS. STEVENSON.

JEFF DAVIS PIE.

One pint granulated sugar, one-half pint butter, creamed well, three eggs, yolks and whites beaten separately, flour, two cups milk, whites in last; flavor with vanilla.

MRS. L. MANSFIELD.

LEMON CREAM PIE.

Put one and one-half cups of milk in double boiler; when boiling add one teaspoon cornstarch; when thickened remove from fire and mix with it one cup sugar, one lemon, one teaspoon butter, a little salt; pour into a crust and bake. When cool frost.

MRS. HAMMOND.

LEMON PIE.

One lemon, one cup sugar, two eggs, three tablespoons of flour, one cup milk. Grate the rind of the lemon; mix the whole together, leaving out the whites of the eggs; pour in the milk last. Bake in a deep plate lined with pastry. Beat the whites of the eggs to a stiff froth, sweeten with four tablespoons of sugar, put on top when baked, and return to oven and brown lightly.

MISS E. T. SHIPLEY.

MINCE PIE.

Stew one package of Dougherty's New England Condensed Mince Meat with a quart of water for twenty minutes or until the meat becomes thick, and it is then ready for the crust. This makes two delicious pies, although sugar, fruit syrup, wine or vinegar may be added to suit the taste, in which case use less water.

T. E. DOUGHERTY.

YANKEE PUMPKIN PIE.

One can pumpkin, one pint rich milk, eight eggs, one cup brown sugar, one teaspoonful cinnamon and ginger, a little salt to taste.

MRS. P.

STRAWBERRY PIE.

Make enough dough (not to short) for lower crust only; put in strawberries, peaches or blackberries; sift a little flour through and sweeten to taste; bake until done. Make a Meringue with the whites of two eggs and a tablespoon of sugar; pour over fruit when cold. In winter use canned fruit or preserved gooseberries.

HARRIET CAZES.

MINCE MEAT.

Three pounds lean beef, boil and chop, two pounds suet, four pounds raisins, four pounds currants, one pound citron, four pounds sugar, grated rinds and juice of three lemons, three large tablespoons cinnamon, three grated nutmegs, two tablespoons each cloves and mace, one quart boiled down cider, four tablespoons salt, two quarts apples to quart meat. Boil slowly together for nearly two hours; then pack in a jar closely; put in a cold place.

MRS. A. R. EDWARDS.

HIGHLAND BRAND EVAPORATED CREAM

THE POPULAR



TABLE LUXURY.

belongs to the equipment of every well appointed pantry, even in dairy districts, as it is ever ready for use and thoroughly takes the place of either fresh cream or milk on the table, for cooking, baking, pastries, dressings and cream of all kinds.

It has special advantages for seasoning coffee and cocoa, as it does not weaken the flavor of the former like unprepared milk or cream and makes a delicious blend with the latter.

It enables you to prepare and serve ice cream on short notice and at a small expense.

For salad dressings and fruit it is of a more appetizing appearance than fresh cream, as it does not curdle.

Delicious for oyster stews, puddings, custards, etc.

As it is an absolutely pure milk of the best quality, produced in model dairies, which are kept under strict sanitary regulations, as scrupulous cleanliness is observed in its handling and preparation, and as any deleterious elements, which may occur in fresh milk, are thoroughly destroyed by a process of sterilization, Highland Evaporated Cream is fit for use on the table of any "gentlemen." To convince yourself you should see our canning kitchen which we take pride in showing to visitors.

The high sanitary value of our product commends it specially as a food for infants.

Helvetia Milk Condensing Co.,
HIGHLAND, ILL.

PUDDINGS.

"And solid pudding against empty praise."

HOLLOW BLOCK OF ICE TO SERVE PUDDINGS, CREAMS, ETC.

First have your ice sawed the desired shape, then fill the mold in which the pudding is to be packed with boiling water, and place it upon the ice until it has hollowed out a place sufficiently deep enough to support it. Cover a platter with ferns as gracefully as possible and set the block upon it. When time to serve immerse the mold of pudding in cold water to loosen it, remove the cover, insert and stand in the hollowed space.

MRS. H.

APPLE BUTTER PUDDING.

One pint rich milk, two cups flour, four eggs, one teaspoonful salt, one-half teaspoonful soda dissolved in hot water. Peel and core eight apples carefully, cut them up, spread over bottom of dish. Bake one hour and serve hot with sweet sauce.

J. R. B.

APPLE MERINGUE PUDDING.

One pint stewed apples, three eggs, one-half cup white sugar, one teaspoonful butter, one teaspoonful nutmeg and cinnamon mixed; sweeten and spice, and while the apple is still very hot, stir in the butter, and a little at a time the yolks; beat all light, pour into a buttered dish and bake ten minutes; cover without taking from the oven, with a meringue made of the beaten whites, two tablespoonfuls of sugar and bitter almond flavoring; brown very slightly. Eat cold with cream.

MISS HARRIET CAZES.

BREAD PUDDING.

One pint milk, two eggs well beaten, two slices of bread well buttered and cut into small squares (cut off the crust), one-half cup cocoanut; flavor with nutmeg; sweeten to taste; mix all together and bake. Eat with sauce. This quantity is enough for four persons.

MRS. R. ROBINSON.

CAKE PUDDING.

Three cups flour, one cup sour milk, one cup molasses, one cup fruit, one-half cup butter, one teaspoon soda, a little salt. Steam three hours and serve with lemon sauce.

MISS MINNIE GOODENOUGH.

CHERRY TAPIOCA PUDDING.

One cup of tapioca washed and soaked over night. In the morning boil in double boiler until free from lumps, it takes about two to three hours; add one cup of sugar and one teaspoonful vanilla; stone one quart of cherries and sweeten; stir the cherries into the tapioca just before serving. Serve with cream and sugar. Very nice cold.

MRS. DR. BOYNTON.

COTTAGE PUDDING.

One egg well beaten, one cup of sugar, one cup of sweet milk, three tablespoonfuls of melted butter, one and one-half teaspoonfuls of Dr. Price's baking powder, two cups of flour; bake forty minutes. To be eaten with sauce.

Sauce for pudding:—One cup sugar, one-half cup butter, one-half teaspoonful salt, one tablespoonful flour; pour on three cups of boiling water, let it boil a few minutes; flavor with lemon or vanilla.

MISS TEARE.

DANISH PUDDING.

Two cups of bread crumbs, one cup sweet milk, two tablespoons sugar, one tablespoon butter, two teaspoons baking powder, yolks of two eggs. Stir together and bake one-half hour; then spread with jelly and the whites of the eggs beaten with sugar, and return to bake brown.

MISS DORA MATTESON.

DATE PUDDING.

Six ounces suet, six ounces bread crumbs, six ounces sugar, three eggs beaten separately, two teaspoonfuls cinnamon, one-half or three-quarter pound stoned dates. Beat the sugar and eggs together, stir in the other ingredients and steam two hours.

Sauce:—Beat into the yolks of three eggs enough pulverized sugar to thicken, then stir in the whites of the eggs beaten to a stiff froth

MRS. D. SAUER.

FIG PUDDING.

One pound figs chopped fine, one cup bread crumbs, one cup flour, one cup chopped suet, one cup molasses mixed with tablespoon of soda, one cup sour milk, three well beaten eggs, one teaspoonful salt; steam two and one-half hours. Serve with sauce.

Sauce:—One cup brown sugar, one tablespoonful corn-starch, one-half cup butter, yolks of two eggs; stir to a cream. Beat the whites to a stiff froth add the other ingredients, place over a tea kettle and add one-half cup boiling water; stir well while boiling. Flavor with lemon.

MISS LILLIAN McLAUGHLIN.

ENGLISH PLUM PUDDING.

Two pounds seeded raisins; two pounds currants, one pound beef suet chopped fine, six eggs, two pounds sugar, one-half pound citron, two nutmegs, one pint milk, a few bread crumbs and three cups flour; put in tin pan well greased; boil ten hours.

MRS. J. W. STEAL.

ENGLISH PLUM PUDDING.

Two slices Baker's bread; soak in one pint sweet milk, one tea cup of molasses, one egg one half teaspoonful cloves, cinnamon, allspice and mace each, one-half nutmeg, one-quarter teaspoon of baking soda, one-half pound suet chopped fine, one pound raisins, one-half pound currants, two ounces citron and one pound flour; beat well and steam five hours.

MRS. RICH.

FLOATING ISLAND.

Put into a sauce-pan one quart milk and set over moderate fire. When scalding hot add the whites of three eggs beaten stiff; stir briskly a few seconds and remove them from the milk. Have ready the yolks beaten to a cream with four tablespoons of sugar and one heaping tablespoon of flour; stir until well thickened; then turn into a dish and flavor with a teaspoon of vanilla. When cold add the whites to the top without stirring. Set on ice until ready for use.

MRS. J. A. COLEMAN.

STEAMED GRAHAM PUDDING.

Two cups Graham flour, one cup molasses, one cup sweet milk, one tablespoon soda, one teaspoon salt, one teaspoon all-spice, one-half cup raisins stoned and chopped; one and one-half hours to steam.

Sauce for above:—To one-half cup butter and one cup sugar stirred to a cream, add two tablespoons milk and let *just* come to a boil; stir quickly and take from the fire. Should be a perfect foam.

MRS. S. MANDEVILLE.

KISS PUDDING.

Boil one quart milk; stir into it four tablespoons of corn-starch dissolved in a little milk, four tablespoons sugar and yolks of four eggs. Beat the whites of the eggs and add tea cup pulverized sugar; spread on top and brown lightly. Serve with cream.

MRS. SMITH.

INDIAN PUDDING.

Boil one quart milk; while boiling stir in a small cup corn-meal and a teaspoon salt; when cool beat three eggs, sugar to taste, also spices ginger and cinnamon, one-half cup raisins, a little bit butter on top; stir these in pudding dish, then add one pint cold milk; bake two hours.

MRS. A. R. EDWARDS.

ICED CHERRY PUDDING WITH WHIPPED CREAM.

For the medium size molds of iced cherry pudding use a quart of Morella cherries, which are very juicy and sour. Meanwhile put a pound of granulated sugar over the fire, with a gill of cold water and let it boil. When the cherries are stoned, put them into the sugar and boil them just tender only for a few minutes, but do not let them break. After ad-

ding the cherries to the boiling sugar, stir two heaping table-spoons of corn starch with a cup nearly full of cold water, stir that into the cherries and stir the mixture often enough to prevent burning until it has boiled sufficiently to thicken. Upon cooling, pour it into moulds wet with cold water and place it where it will cool; then put it next the ice to become entirely cold. Serve it turned from the molds within a border of cold whipped cream.

MISS ELLA S. WAIDNER.

PEACH DUMPLINGS.

Make a light baking powder biscuit dough and roll quite thin; cut in squares about four inches; place in each square two halves of canned peaches, one tablespoon sugar, small piece of butter and a little juice of the fruit; pinch the corners together and place in pudding dish, the corners and edges underneath; cover them with boiling hot water; add to the water, butter, sugar and juice from the canned fruit, and bake about twenty minutes in hot oven.

MRS. S. MANDEVILLE.

RICE PUDDING.

One cup uncooked rice, one quart milk mixed with one cup cream, sugar to taste, a little salt and cinnamon; put in oven to bake about two hours, stirring occasionally.

MRS. W. C. WYNNE.

RUSSIA CREAM PUDDING.

Four eggs, one quart milk, one cup sugar, one-half box Coxe's gelatine; beat the yolks of eggs with sugar, then add gelatine; scald the milk, turn it on the above mixture, boil a little longer than custard, strain, and when nearly cool, add the whites of the eggs beaten to a stiff froth; flavor with lemon or vanilla and turn into a mold to cool.

MISS NELLIE MANCHESTER.

RAISIN PUFFS.

One-half cup of butter, two tablespoons of sugar, two eggs, one cup of sweet milk, two cups of flour, two heaping teaspoons of Dr. Price's baking powder, one cup of seeded raisins chopped fine; steam in cups one-half hour, and serve with pudding sauce. This will serve nine persons.

MRS. CRUMPACKER, La Porte, Ind.

SNOW PUDDING.

Pour over one-half package of Coxe's gelatine a cupful of cold water, add one and one-half cupful sugar; when soft add one cupful boiling water and juice of one lemon then the whites of four eggs; beat all together until it is white and frothy, or until gelatine will not settle clear in the bottom of dish after standing a few minutes. Put in a glass dish; serve with custard made from one pint milk, yolks of four eggs, four tablespoonfuls sugar and grated rind of lemon; boil.

MRS. J. B. HOBBS.

SUET PUDDING.

One-half cup suet chopped fine, one-half cup N. O. molasses, one-half cup sour milk, one cup chopped raisins, one-half cup Santa currants, one-half teaspoonful cloves, one teaspoonful cinnamon, one-half teaspoonful nutmeg, one-half teaspoonful soda, flour to make thick; steam three hours; serve with sauce.

MISS TUTTLE.

SUET PUDDING.

One cup of molasses, one cup of chopped suet, one cup of milk, one cup of seeded raisins, three and one-half cups of flour, one tablespoonful of soda dissolved in the molasses. Steam three hours and eat with sauce.

MRS. GEO. S. NORFOLK.

QUEEN'S PUDDING.

One quart of milk; boil, and pour over two and one-half pints of bread crumbs; the yolks of four eggs well beaten, a heaping tablespoonful of sugar; put in the oven and bake; then add a layer of preserves, then the whites of the eggs beaten with a cupful of white sugar; put in the oven and brown lightly.

MRS. J. A. WHITE.

LIQUID PUDDING SAUCE.

One cup sugar, one large tablespoonful butter, one teaspoonful flour, one teaspoonful flavoring extract; mix; pour over just enough boiling water to thicken slightly; stir while pouring. An egg may be used instead of flour.

MRS. BALDWIN.

The Sham and the Real.

Every good thing has its imitators, every genuine article its counterfeits. The Ammonia and Alum Baking Powders sold over the counters are no more like Dr. Price's Cream Baking Powder, than the paste is like the real diamond, or a counterfeit is like one of the old master's genuine paintings.

When greedy and merciless manufacturers claim their adulterated and harmful baking powders are as good as Dr. Price's, they know they are not telling the truth. These people know they are destroying the stomachs and the complexion of the consumers, and there are many grocers recommending such powders over their counters—knowing same to be injurious and worthless—simply to make a large profit.

Dr. Price, a conscientious physician, has spent a lifetime in perfecting and popularizing his Cream Baking Powder, the only Pure Cream Tartar Powder now to be obtained.

Multitudes of imitators all over the land have sprung up, not to imitate the purity of Price's Cream Baking Powder, but to see how cheap they could make their counterfeits and hoodwink the public.

Some use Ammonia and others Alum, but all these shams cry in chorus, "Buy this, its just as good as Dr. Price's and much cheaper."

Price's Cream Baking Powder is the standard for purity and perfection the world over, and is beyond comparison.

Dr. Price stands for Pure Food and a foe to all shams.

CAKES.

"With weights and measures just and true,
Oven of even heat,
Well-buttered tins and quiet nerve—
Success will be complete."

ALMOND CAKE.

One pound sweet almonds, one-half ounce bitter almonds, three-fourths pound pulverized sugar, thirteen eggs, rind and juice of one lemon, two heaping teaspoonfuls corn starch, one-half teaspoonful Dr. Price's baking powder; stir almonds sugar, lemon and yolks of eggs; then mix the whites well beaten; add corn starch, and bake slowly one and one-half hours.

MRS. D. S.

ANGEL FOOD.

Beat to a stiff froth the whites of eleven eggs, one tablespoon water, one-half teaspoon salt; sift seven-eighths cup flour three or four times; one cup sugar, one spoon vanilla, one spoon cream of tartar. Bake in tins that have never been used for anything else, and do not butter them. Bake not more than one-half hour in moderate oven, and invert as soon as removed.

MRS. W. F. LEVINGS.

BRIDE'S LOAF.

Stir to a cream two cups powdered sugar and three-fourths cup of butter; add one cup milk, two cups flour mixed well with one cup corn starch and three teaspoons Dr. Price's baking powder, whites of six eggs well beaten; flavoring to taste; bake in moderately heated oven. When cold, ice with the whites of two eggs beaten stiff with powdered sugar and one teaspoonful corn starch.

MRS. J. E. COLEMAN.

BLACKBERRY CAKE

Five eggs, two and one-half cups sugar, one and one-half cups butter; mix well together, and add two large cups of blackberry jam, one cup buttermilk, one dessert spoonful soda, four cupfuls browned flour, one teaspoonful cloves (ground) one allspice, one tablespoonful cinnamon, one and one-half pound citron.

MISS CLARA DEVIN.

BUTTERMILK CAKE.

Two cups sugar, one teaspoon cinnamon, one teaspoon cloves, one-half nutmeg (grated), two cups buttermilk, one teaspoon soda, one cup chopped raisins, enough flour to stiffen.

MRS. N. HAYTHORN.

BROD TORTE.

Six ounces grated almonds, twelve yolks of eggs, three-fourths pound sugar, the grated rind of a lemon, little less than one ounce cinnamon and cloves mixed, five ounces of finely grated pumpernickel and the whites of ten eggs beaten to a stiff foam. The twelve yolks, the almonds and sugar must be stirred one-half hour, then the bread added, and lastly the whites of the eggs. Take from one to one and one-half hours to bake, with most heat underneath till it has raised, with a moderate heat all the time. (Pumpernickel can be bought at any bakery.)

MRS. D. SAUER.

CHOCOLATE CAKE.

One-half cake grated chocolate, one-half cup sweet milk, yolk of one egg; cook well over hot water, and set away to cool; two eggs, three-fourths cup milk, three-fourths cup butter, one and one-half cup sugar; put together and stir in the cold chocolate, adding two cups flour and one even tea spoon soda dissolved in milk. This makes a very large cake.

MRS. JANE WICK.

CHOCOLATE CREAM CAKE.

Two cups sugar, one cup butter, one cup milk, one cup corn starch, two cups flour, whites of six eggs, one teaspoon soda, two teaspoons cream tartar; rub butter and sugar to a cream; add eggs well beaten; put in corn starch dissolved in milk, then the flour, and last the soda and cream tartar in a little milk; stir well; cook in long flat pan. When cold cover with this cream: Three cups granulated sugar, one cup milk; boil ten minutes; beat until cold, then put on cake and allow to cool; melt one-fourth cake chocolate (grate and put in pan over steam), and spread over top of cream; cut in squares when cold.

MRS. D. SAUER.

CHARLOTTE POLONAISE.

Make three thick layers of cake, one gold, flavored with lemon, and two silver, with almond. Make the cream as follows: One and one-half pints milk or cream; put over water; add the yolks of six eggs well beaten, with two tablespoons arrow-root. When cooked, divide in two parts; to one part add two tablespoons pulverized sugar, six tablespoons grated chocolate, one-fourth pound crushed macaroons or cocoanut; to the second add one dozen bitter almonds and six dozen sweet almonds, blanched and split; one ounce citron sliced thin, four tablespoons pulverized sugar, one teaspoon rose; color with cochineal coloring. Put the cakes together thus: First, a white cake with chocolate cream; then a yellow cake with rose cream; then white cake covered with the following: Icing, made as follows: Whites of four eggs beaten with one pound of pulverized sugar; add, by degrees, one pound sweet almonds beaten to a paste with rose water; when nearly dry, finish with a plain white icing over top and sides. Procure the almonds ready shelled.

MRS. E. DURAND.

COFFEE CAKE.

Three eggs well beaten, one cup molasses, one cup sugar, one cup butter, one cup chopped raisins, one cup currants, one cup cold strong coffee, five cups flour, one teaspoon soda, one teaspoon cinnamon, one teaspoon cloves, one teaspoon nutmeg, a little salt. Bake in slow oven from one and one-half to two hours.

MISS EMMA SCHWINGEL.

DOLLY VARDEN.

One heaping cup butter, two heaping cups sugar, four eggs, two and one-half cups flour, two-thirds cup milk, two teaspoons Dr. Price's baking powder; put one-half of this mixture in a pan, add one tablespoon of molasses, one large cup raisins, stoned and chopped; one-fourth pound citron sliced fine, one teaspoon cinnamon, one-half teaspoon cloves and allspice each; grate in a little nutmeg; add one teaspoon flour. This makes three layers. For filling: One pound raisins and one-half pound figs chopped fine; mix with jelly; water may be used,

MRS. SAUER.

DELICATE CAKE.

Two cups sugar, three-fourths cup butter, three-fourths cup milk, three cups flour, whites of six eggs, two and one-half teaspoonfuls Dr. Price's baking powder; flavor with vanilla.

MRS. E. S. SMITH.

FRUIT CAKE WITHOUT BUTTER, EGGS OR MILK.

One pound of fat salt pork, two pounds of raisins, one pound of English currants, one-fourth pound of citron, one pint of molasses, one pint of boiling water, one cup of dark-brown sugar, one tablespoon each of allspice, cinnamon, mace, cloves; one grated nutmeg, and one tablespoon of saleratus. Chop the pork until it is the same as lard, then pour the boiling water over it, only saving enough to dissolve the soda; then add the sugar, molasses and other ingredients, with the exception of the fruit, which should be added the last thing. Seed the raisins, slice the citron and wash and dry the currants, and roll in flour before stirring in the cake; it should be stirred as stiff as an ordinary fruit cake; bake one hour. This will make four loaves, and will keep as long as any fruit cake.

MRS. K. GRAHAM.

FRUIT CAKE.

Two pounds seeded raisins, two pounds currants, ten eggs, one pound light brown sugar, three-fourths pound butter, four and one-half cups flour, one grated nutmeg, one pound citron, large glassful peach syrup; beat sugar and butter to a cream; stir the flour with the fruit; mix all together; add three teaspoonfuls Dr. Price's baking powder.

MRS. J. W. STEAD.

FRUIT POUND CAKE.

One pound of sugar, one pound of currants, one pound of butter, eight eggs, one-fourth pound of citron, a small teaspoonful of cinnamon and allspice, three heaping teaspoonfuls of Dr. Price's baking powder, one cup of milk, enough flour to make stiff; bake in a slow oven from an hour and a quarter to two hours.

MRS. CHAS. COX.

HASH CAKE.

Two cups pulverized sugar, one half cup butter beaten to a cream; add one-half cup milk, two and one-half cups flour, two and one-half teaspoons Dr. Price's baking powder, whites of eight eggs; bake in jelly tins. For filling, make boiled frosting of one and one-half cups sugar moistened with a little cold water, whites of three eggs; add one cup hickory nuts and one cup raisins chopped fine.

MRS. D. SAUER.

GOLD CAKE.

Two cups of sugar, one-half cup of butter, yolks of five eggs and whites of three, three cups of flour, one-half cup of cornstarch, four teaspoons of Dr. Price's baking powder, one cup of sweet milk; flavor to taste, and bake in slow oven.

F. A. M.

JERSEY FRUIT CAKE.

One and one-half teacups sugar, one-half teacup butter, one-half teacup sour milk, two and one-half teacups flour, two teaspoonfuls Dr. Price's baking powder, one pound raisins, one pound currants, one-fourth pound citron, four eggs.

MRS. ROUNSAVELL.

LADY'S CAKE.

Three-fourths cup butter, two cups sugar, one-half cup milk, three cups flour, one teaspoonful Dr. Price's baking powder sifted with the flour; whites of six eggs beaten to a froth; flavor with bitter almond.

MRS. I. A. JONES.

MINNEHAHA CAKE.

One and one-half cups granulated sugar, one half cup butter stirred to a cream, whites of six eggs or three whole eggs, two teaspoons cream tartar stirred in two heaping cups sifted flour, one teaspoon soda in half cup sweet milk; bake in three layers. For filling take a tea cup sugar and a little water boiled together until it is brittle when dropped in cold water; remove from stove and stir quickly into the well beaten white of an egg; add to this a cup of stoned raisins chopped fine, or a cup of chopped hickory nut meat and place between layers and over tops.

MRS. D. SAUER.

NUT CAKE.

One and one-half cups sugar, three-fourths cup butter, one cup meats of nut desired (chopped), three-fourths cup milk, three and one-half cups flour, whites of five eggs, three teaspoonfuls Dr. Price's baking powder. MRS. J. W. STEAD.

1-2-3-4 CAKE.

One cup butter, two cups sugar, three cups flour, four eggs, one cup sweet milk, three teaspoons Dr. Price's baking powder, one spoon lemon extract; bake one-half in two layers, and add to other half one-third spoon of allspice, one-half spoon of cinnamon, two-thirds spoon of cloves, raisins, two-thirds cup, seed and chop; frost. MISS JOA RIDDELL.

SCOTCH CAKE.

Two pounds butter, four pounds flour, one pound sugar; rub thoroughly till it comes to a dough; roll out about one and a half inches thick, pinch the edges, put in flat pan, and bake twenty minutes. MR. FRASER.

IMPROVED SUNSHINE CAKE.

The whites of seven eggs, yolks of five, one cup of granulated sugar, two-thirds cup of flour, one-third teaspoon cream tartar, a pinch of salt; sift, measure and set aside flour; also sugar. Beat yolks thoroughly; then beat whites; after beating

a little, add the cream of tartar and beat very stiff; stir in sugar lightly, then the yolks, then add flour. Put in tube pan and in the oven at once; bake from thirty-five to fifty minutes.

MRS. D. SAUER.

SNOW BALL CAKE.

One cup white sugar, half cup butter, whites of five eggs, one and one-half teaspoons Dr. Price's baking powder, flour enough to make a batter; bake in patty pans.

MISS. TUTTLE.

SPONGE CAKE.

Six eggs beaten well, three cups powdered sugar, four cups flour, one cup water, one teaspoonful Dr. Price's baking powder, the grated rind and juice of one lemon.

MISS E. T. SHIPLEY.

SNOW CAKE.

One-half teacup butter, one cup sugar, one and one-half cups flour, one-half cup sweet milk, whites of four eggs, one teaspoon Dr. Price's baking powder; flavor with lemon.

MRS. W. F. LEVINGS.

STRAWBERRY SHORTCAKE.

One pint flour, one cup lard; add a tablespoonful of salt; mix with cold water enough to make stick together; work it very little (enough to roll); put in jelly tins and bake; take from oven and butter while hot; place fruit between layers; add sugar to taste. Any canned berries may be used instead of strawberries.

MRS. GEO. BARKER.

SPICE CAKE.

One cup sugar, half cup butter, half cup sour milk, two eggs well beaten, half teaspoonful soda, one teaspoonful each of spices.

F. A. M.

WHITE CAKE.

Two cups white sugar, half cup butter, one cup milk, three cups flour, two teaspoons Dr. Price's baking powder, whites of five eggs beaten stiff, flavoring to taste; bake in slow oven one hour.

MISS FANNIE MC LAUGHLIN.

WHITE FRUIT CAKE.

One cup butter, two cups sugar, one cup milk, three and one-half cups flour, whites of five eggs, two teaspoons baking powder (Dr. Price's), one-half pound almonds, blanched and chopped, one cocoanut grated, one pound citron, chopped fine; mix the fruit with a little flour.

MRS. GEO. DUNHAM.

WOOLY CAKE.

One cup butter, one cup brown sugar, one cup molasses, one cup sour milk, four eggs, two tablespoons vinegar, one teaspoon soda, one cup chopped raisins dredged with flour, three-quarters cup flour.

MRS. GEO. P. POWER.

YELLOW CAKE.

Take yolks of three eggs, one cup sugar, five tablespoons melted butter, one cup new milk, one teaspoon cream tartar, one-half teaspoon soda, two cups flour; sift flour, cream tartar and soda together; flavor with vanilla.

MISS NELLIE MANCHESTER.

MACAROONS.

Soak one-half pound almonds in hot water until the skins rub off and pound fine; beat whites of three eggs stiff with one-half pound white sugar, add the almonds, drop on paper, sprinkle sugar over and bake.

MRS. GEO. B. DUNHAM.

CREAM PUFFS.

Melt one-half cup of butter in one cup hot water; while boiling stir in one cup flour; remove from fire, and when cool stir in three eggs, one at a time, without beating; drop in tablespoonful on buttered pan and bake twenty-five minutes in moderate oven.

MRS. W. HEYWOOD.

CREAM FOR PUFFS.

One-half pint milk, one-half cup sugar, two teaspoonfuls corn starch, two eggs, flavor to taste. Split puffs and fill with cream. This quantity will make eleven puffs.

MRS. HEYWOOD,

WHITE LAYER CAKE.

Two cups sugar, whites of four eggs, four tablespoonfuls melted butter, one cup milk, two and three-quarter cups flour, two tablespoonfuls Dr. Price's baking powder, flavor with vanilla.

MRS. E. S. SMITH.

LAYER CAKE.

In which any kind of filling may be used. One and one-half cups sugar, one-half cup butter, one-half cup milk, two and three-quarter cups flour, two teaspoonfuls Dr. Price's baking powder, three eggs well beaten.

MRS. E. S.

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CAKE FILLINGS.

BOILED ICEING.

Two cups of white sugar, one-half cup of cold water; place on stove and let boil five minutes; when syrup is ready, have the white of one egg beaten stiff; then stir syrup into the egg, stir slowly at first. If icing is too thin, place the last of syrup on stove and let it get thicker before adding to egg; if too thick, thin it with a little hot water.

F. A. M.

ALMOND NOUGAT FILLING.

One pound sweet almonds, blanched and chopped, one cup sour cream, one cup sugar, flavor with vanilla; beat all together and spread between layers.

MRS. CURREY.

ALMOND FILLING.

Whip thick cream, sweeten a little; add chopped almonds or other nut meats; mix well and spread.

MRS. OWEN.

CARAMEL FILLING.

Three cups light brown sugar, three-quarters cup butter, one-half cup cream, one teaspoon vanilla; stir well and boil in double pail fifteen minutes; take from stove and beat until cold; spread between layers.

S. C.

CARAMEL FILLING.

Three cups brown sugar, quarter cup water; boil until it hairs; add one-half cup cream, one tablespoon vanilla, one-half cup butter; boil all for ten minutes.

MRS. J. BUELLE.

CREAM FILLING.

One pint milk, two tablespoons corn starch, yolks of two eggs, three tablespoons sugar, flavoring to taste; boil until thick.

MRS. A. R. EDWARDS.

CHOCOLATE FILLING.

Two cups grated chocolate, one cup sugar, one cup water, small piece of butter; boil until it begins to thicken; flavor with vanilla.

MRS. E. S.

FIG FILLING.

One-half pound figs chopped fine, quarter pound almonds chopped fine; add one large cup water with half cup sugar; cook until it thickens somewhat. Put in filling when nearly cold.

MRS. J. W. STEAD.

FIG FILLING, WITHOUT ALMONDS.

One-half pound figs chopped fine, one cup water, one-half cup sugar; cook until soft and thickens.

MRS. E. S.

ICE FILLING.

Three cups sugar, water enough to moisten; boil to a thick syrup; whites of three eggs well beaten; pour the boiling syrup over the beaten whites slowly, and while pouring beat very fast; add vanilla and beat until cold.

MRS. GEO. NORFOLK.

ICE CREAM FILLING.

Four cups sugar, boiled in a pint of water until it ropes, then pour it on the whites of four eggs beaten stiff; when almost cold add half a small teaspoonful citric acid; stir well until cold; flavor with vanilla.

MRS. R. ROBINSON.

LEMON JELLY FILLING.

Grate the rind of one lemon; add juice and large spoonful of water, one-half cup sugar, butter size of walnut, one egg; beat all and let boil a few minutes.

F. A. M.

ORANGE FILLING.

Boil to a syrup, one cup sugar, four tablespoonfuls water; add the well beaten whites of two eggs; beat until somewhat cool, then add the grated half of peel and pulp of orange.

N. J. F.

RAISIN FILLING.

One cup chopped seeded raisins, one cup chopped nuts, one cup sugar dissolved; stir in raisins and nuts while boiling, white of one egg, beaten and stirred in when taken off the stove.

MISS EMMA H. SMITH.

ROCKY MOUNTAIN FILLING.

One fresh cocoanut, one cup raisins, quarter pound citron, one-half pound almonds, one pound dates, six large figs, one-half cup currants; make a thin icing of whites of three eggs and two cups sugar; ice both sides of each of your layers. Prepare the fruit as follows: Grate the cocoanut, take one-third of the almonds, blanched, and chop fine with all of the fruit, mix with a small part of the cocoanut after icing the cakes, spread the mixture with each layer and sprinkle with cocoanut; on the top layer spread fruit and use the whole almonds for decoration, sprinkling with the cocoanut.

MRS. REICHELT.

YELLOW FROSTING.

Yolks of three eggs beaten light, with one and one-half cups sugar, flavor with vanilla. A tablespoon of sweet cream or one of vinegar will prevent crumbling.

MRS. OWENS.

COOKIES.

HOUND'S EARS OR MAGIC PASTRY.

Two tablespoonfuls of white powdered sugar, four ounces fine flour, two eggs; mix all together very smoothly; cut in leaf shape and fry in lard.

MRS. J. A. WHITE.

HERMITS.

One cup sugar, one-half cup molasses, two-third cup of currants, two eggs, six tablespoonfuls sweet milk, one teaspoonful cinnamon, one teaspoonful cloves, one teaspoonful soda, flour enough to roll.

MRS. H. WUNDERLE.

VELVET CAKES.

Three cupfuls of sugar, one cupful of butter, beaten to a cream; the whites and yolks of six eggs well beaten, two tablespoonfuls sweet milk, one-half teaspoonful cream tartar, one-quarter teaspoonful soda sifted with one pound corn starch, one teaspoonful lemon juice; bake in patty pans.

MISS MAUD WILLIAMS.

CORN STARCH PATTIES.

One pound Kingsford corn starch, one pound sugar, one-half pound butter, six eggs, two teaspoonfuls Dr. Price's baking powder, extract of vanilla; beat well together; bake in patty pans.

MRS. J. W. STEAD.

SUGAR COOKIES.

One cup sugar, one egg well beaten, one-half cup butter, one-half teaspoon soda, one teaspoon cream of tartar, four tablespoons sweet milk; roll soft and bake in a quick oven.

MISS MACK.

GINGER COOKIES.

Two cups N. O. molasses, one cup brown sugar, one cup lard, one tablespoon soda, one-half cup boiling water; mix soft and bake.

LILLIAN McLAUGHLIN.

ALMOND COOKIES.

One-half pound sugar, one-half pound butter, four eggs, nine ounces flour, two teaspoonfuls Dr. Price's baking powder; bake in very thin sheets; before being put in oven, sprinkle with sugar and sliced almonds. Almonds may be grated or pounded if preferred.

MRS. D. S.

SOFT GINGER BREAD.

One cup molasses, one cup sugar, one cup boiling water, two eggs, two teaspoons ginger, one teaspoon soda, three cups flour, one cup butter; beat butter, sugar and molasses, add water, then eggs last of all.

MISS JOA RIDDELL.

POOR MAN'S SOFT GINGER BREAD.

One teaspoonful soda dissolved in one cupful of molasses; add two tablespoonfuls butter, one-half cup sour milk, one teaspoonful ginger, one and one-half cup flour.

MRS. F. M. LAUPEAR.

CRULLERS.

One-half cup sugar, one cup milk, two eggs, two teaspoons baking powder, one tablespoon melted butter, nutmeg to taste; fry in hot lard.

D. G.

BREAD DOUGHNUTS.

Take three cups bread dough, one cup sugar, one egg, butter the size of an egg, salt; mix together and set to rise. When risen pull out with the hands until the dough is very light; break off pieces with the hands and drop into hot lard and fry. Sprinkle with sugar or cinnamon.

MRS. M. B. MILLER.

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DESSERTS.

"They surfeited with honey
And began to loathe the taste of sweetness;
Whereof a little is more
Than a little is by much to much."

—Shakespeare.

APPLE SNOW.

Peel, core and quarter dozen Spitzemberg apples; stew gently with cup of water, white sugar sufficient to sweeten, and a little cinnamon; when reduced nearly to a pulp, turn into a dish. Make a soft custard of one quart milk, yolks of four eggs, small quantity sugar and essence of lemon; when cold, place over apples and whip the whites of four eggs with a quarter pound of pulverized sugar and heap lightly on top.

MRS. J. R. B.

A SIMPLE CUSTARD.

One quart milk, six eggs, leaving out four whites for frosting, one tablespoonfuls corn starch, one-half cup sugar, flavor to taste; drop the whites, after beating well, into boiling water and cook a few minutes; put over custard.

MRS. BALDWIN.

CHARLOTTE RURSE.

One quart cream, white of one egg whipped stiff, sweeten and flavor to taste; pour over lady fingers.

MRS. E. SMITH.

DATE SOUFFLE.

Take a heaping cup of dates or prunes (if prunes, soak about one-half hour in cold water), stone them, cut up in small pieces, sprinkle two or three tablespoons sugar over them. Beat the whites of five eggs to a stiff froth and sweeten with pulverized sugar; mix all together and bake a light brown. Serve cold with whipped cream sweetened and flavored.

MISS FLORA SAUER.

DESSERT TRIFLE.

Put a pint of strawberries or any fresh fruit in a glass dish; sprinkle with powdered sugar; then put a layer of macaroons; pour over this a custard made of one quart of milk, yolks of eight eggs, one-half cup sugar; heat; when cold, place the beaten whites with a half cup sugar on top; dot it with currant jelly if desired.

MRS. HILL.

DATES STUFFED.

Remove the stones from one pound of fine dates by cutting sides open. Remove the shells and skin from one-half pound almonds; the skin can easily be rubbed off by first pouring boiling water upon the almond kernels. Replace the dates with almonds and arrange neatly on a dish, upon a shallow dish; dust a little powdered sugar over them and keep them cool and dry until ready for use. Raisins can be used the same and made a very pretty table decoration.

MRS. D. SAUER.

PARADISE HASH.

One dozen fine large oranges; slice off the top and scoop out the inside and put in bowl; be careful not to break the skin of the orange peel. Cut in small pieces, one dozen ripe bananas; can slice pine apple, cut in small pieces; put them all together, sweeten to taste, and then fill your oranges. Serve with a spoon.

MRS. E. B. POWERS.

TAPIOCA CREAM.

Soak three tablespoonfuls of tapioca in cold water over night; boil with one quart of milk in a double pan ten minutes; then add the yolks of four eggs well beaten and a small

cup of sugar; remove from fire and stir rapidly for five minutes, so it will not curdle; flavor with vanilla or lemon; pour into a pudding dish; make a meringue of the whites and a teaspoon of sugar; put on top; serve cold.

MRS. J. H. SNYDER.

HEN'S NEST.

Make blanc mange and set in egg shell to cool; cut lemon peel in strips the size of a straw, and boil in syrup of sugar and water until clear; make a custard and put in glass dish; put lemon peel in shape of nest; take the shells from the blanc mange and place them in the center.

MRS. D. S.

TAPIOCA JELLY.

One cup of tapioca, one cup of sugar and one cup of any kind of jelly. Soak the tapioca over night in water; in the morning boil in a double boiler until done; then add the sugar and jelly, stirring until thoroughly mixed together, and pour in moulds to cool; when cool enough place on the ice. Serve with whipped cream. Delicious.

MRS. K. GRAHAM,

PINE APPLE SPONGE.

Soak one-half box gelatine two hours in one-half cup water, to one pint can; to half can of pine apple add cup of water and one cup sugar (simmer fifteen minutes) add gelatine and allow to remain on stove until perfectly dissolved; then remove and place in a basin; place in a pan of cold water, add the juice of one lemon; when cold, it begins to thicken, add the stiffly beaten whites of four eggs; beat all together until it becomes liquid enough to pour into a mould; serve next day with whipped cream or custard.

MISS P.

TUTTI FRUTTI SPONGE.

Prepare as for pine apple; before beating add thirty California grapes, sliced, two small bananas, three or four pears, one pint candied cherries or preserves, (cherries without juice); add eggs and serve next day with ice cream or whipped cream.

MISS P.

SPANISH CREAM.

One-half box of Coxe's gelatine dissolved in one pint milk for two and one-half hours; then add one pint more *cold* milk and set on stove to scald (not boil); then add five eggs, beat separate the whites, and add five tablespoonfuls white sugar to the yolks, six tablespoonfuls white sugar to the whites; stir the yolks into the scalding milk, stir the whites in and set over night in cool place; flavor to suit taste.

C. DE VINE,

FRUIT SALAD.

Soak one-half box of gelatine in a little water on the back of the stove; use fresh fruits in season and canned fruits; use two or more kinds; put a layer of one kind in your mould, cover with sugar, another kind and sugar, etc.; put the fruit from the canned fruits in a dish; cover the mould tightly with a plate, turn over and drain the juice into the dish of liquor; mix the liquor and gelatine thoroughly, then pour over the fruit; put in the ice box to cool; two kinds of fruit may be used, but a different fruit for each layer makes a prettier and delicious dish.

MRS. GEO. W. WHEELER.

FRUIT GELATINE.

One-third of an ounce package of gelatine to one pint of liquid, juice of two lemons and two oranges; soak gelatine a few minutes in a half cup of cold water, then one-half cup of hot water; add the lemon and orange juice, and if not enough liquid to make a pint, add more water; sweeten to taste; strain all through a fine strainer; put in a cool place, and as soon as it begins to set, put a layer of jelly in your mould, then a layer of sliced bananas or candied cherries (or other fruits), a layer of jelly and so on until all is used; put in ice box until firm enough to turn out.

MRS. ELLA BURLINGHAM.

PRESERVES.

"Tempered with sweetness."

APPLE LEMON JELLY.

Stew one-half peck apples, then put in a bag and let it drip; cut up the lemons in thin pieces and soak over night in just enough water to cover it. To one cup of juice add one lemon and one cup of sugar; add the water in which the lemon is soaked; boil twenty minutes.

MRS. FITCH.

APPLE JELLY.

Stew one-half peck apples, then put in a bag and let it drip; to one cup of juice add one cup sugar and two rose geranium leaves; boil twenty minutes.

MRS. FITCH.

COFFEE JELLY.

Soak one-half ounce gelatine fifteen minutes in a little water; boil one pint of coffee; pour gelatine into coffee; sweeten it to taste; strain and pour into mold; let stand two hours at least, and serve with cream.

MISS L. MC LAUGHLIN.

SPICED CHERRIES.

Ten pounds fruit (pitted), five pounds sugar, one pint vinegar (scant), one small tablespoon cloves, one large tablespoon cinnamon, and a little allspice. Currants and gooseberries may be spiced in the same way, but to prevent the seeds hardening, the fruit should be removed after it has cooked twenty minutes; the juice may simmer alone for two hours.

MRS. C. W. LASHER.

SPICED Currants.

Five pounds of currants, four pounds brown sugar, two tablespoons cloves, two of cinnamon, one pint vinegar; boil two hours or more until quite thick; delicious for meats.

MRS. JANE WICK.

PRESERVED GRAPES.

Use California grapes; cut open and extract the seeds; add sugar in proportion to grapes; cook slowly half hour or longer, until the syrup and pulp are perfectly clear.

TOMATO PRESERVES.

Scald and peel the tomatoes; to each pound thereof add a pound of white sugar and let stand over night. Take the tomatoes out of the sugar and boil the syrup, removing scum. Put in the tomatoes and boil gently twenty minutes; remove the fruit and let the syrup boil until it thickens; on cooling put the fruit in jars and pour syrup over.

M. F.

PICKLED PEACHES.

Take sound fruit; rub the skins with flannel (this does not bruise them); three cloves to each peach, spices to taste; one quart vinegar, one-half pound granulated sugar. Let peaches boil until tender; carefully place in glass jars; add more sugar and boil to a syrup; pour over fruit. These will keep any length of time.

MRS. PAUL.

PEACH PRESERVES.

Parc the peaches; one pound of peaches to one pound of sugar; boil half an hour; skim the peaches out; boil the juice half an hour longer and pour it on the peaches.

MRS. RICH.

SWEET PICKLED WATERMELON.

Take the rind and all the red off one watermelon; cut in pieces two inches square; cover with water and boil until tender; drain in colander. Make syrup with one pint of vinegar, three pounds sugar, one-half cup whole cloves, the same of stick cinnamon tied in thin muslin bag; boil the syrup ten minutes; put in the rind and boil two hours slowly.

MRS. W. H. HAMMOND

CANNED GOOSEBERRIES.

Fill glass jars as full as possible with *uncooked* gooseberries; then fill to the brim with cold water; seal tightly and put away for future use. Will keep two years.

MRS. GEO. P. POWER

ORANGE MARMALADE.

One dozen oranges; slice as thin as possible, taking out all the seeds and cutting off the thick rind at each end of the orange; cover them with four quarts of water and let stand thirty-six hours; then boil in the same water four hours; add eight pounds sugar and boil for two hours; seal tightly.

MRS J. A. WHITE

SPICE CRAB APPLE.

For seven pounds of crab apples use three and one-half pounds sugar, one quart vinegar, two ounces stick cinnamon, one ounce whole cloves, two or three pieces ginger root; boil fifteen minutes to a syrup; cook the apples until tender; put in a stone jar and pour the syrup over them. This will keep without sealing.

MRS. W. F.

CRAB APPLE MARMALADE.

After carefully washing and removing cores from apples, put on stove with little water; let boil until tender; remove, then pass through colander; to every cup of apple add one cup sugar; boil until it thickens; put in stone jars; cover with paper and keep in cool place.

MRS. C. A. M.

PRESERVED PEACHES.

One-half bushel cling peaches; peel and put in preserving pan, put over them ten pounds granulated sugar, allow to remain over night; in the morning add one quart water. Cook slowly for six hours. These preserves will keep three years.

GRANDMA H. A. BOYNTON

PRESERVED PEARS.

One-half bushel bartlett pears, peal; cut into quarters; put into preserving pan, put over them eight pounds crushed sugar, allow to remain over night; in the morning add three quarts water and cook five hours; take off, put in stone jars and cover.

GRANDMA H. A. BOYNTON

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ISAAC N. COLLINS.
GEO. W. DEXTER.

CHICAGO.

PICKLES.

"Who peppered the highest was surest to please."

COLD CATSUP.

One-half peck ripe tomatoes, two roots hore-radish cut in small strips, two stalks celery, three red peppers, one cup nasturtium (seeds) one-half cup salt, one-half cup sugar, one tablespoon cinn' mon, one tablespoon ground cloves, one tea-spoon mace, one^ateaspoon black pepper, one cup mixed black and white musta rd seed, one quart vinegar. Skin tomatoes without scalding; chop and put in colander to drain water off; then chop the peppers and mix all together.

MRS. D. Y. MC MULLEN.

GOOSEBERRY CATSUP.

Nine pounds gooseberries, six pounds sugar, two pints vinegar, one teaspoon cloves, one teaspoon mace, two teaspoons cinnamon.

MRS. DUNHAM.

GRAPE CATSUP.

Five pounds common grapes, two and one-half pounds white sugar, one and one-half pints vinegar, one tablespoon each of cinnamon, cloves, pepper and allspice, one-half tablespoon salt. Boil grapes until soft, then put through colander; put back into kettle with sugar, vinegar and spices; boil until it thickens, and bottle.

MRS. JANE WICK.

CHOW-CHOW.

Fifty small cucumbers previously prepared for the table and cut in small pieces, two quarts small green tomatoes, two quarts small white onions, two quarts masturtiums (if liked)

three large cauliflower, one tablespoon bird pepper, one pint shredded horse-radish, three ounces whole black pepper. Cut the cauliflower into pieces suitable for pickling; boil in salted water till easily pierced with a broom splint. Boil the onions and tomatoes separately in weak vinegar till tender. Mix one pint ground mustard, six tablespoons flour, three tablespoons tumeric, three tablespoons brown sugar; wet a little vinegar and stir till smooth, after which add vinegar till you have used one gallon; let this boil till the flower thickens, then add all ingredients; heat thoroughly, stir constantly; can while hot.

MISS DIXON.

CHILI SAUCE.

One-half peck tomatoes, one large pepper cut fine, one large onion chopped fine, one teaspoonful each of ground allspice, black pepper, cinnamon and cloves, and one pint of cider vinegar; boil all together, slowly, for one hour; cool and bottle.

MRS. E. F. HIGGINS.

CHILI SAUCE.

To one peck ripe tomatoes add two red peppers, one pound dried currants, one pound sugar, one quart vinegar, one teaspoonful mace, one teaspoonful cloves, one teaspoonful cassia buds, one teaspoonful allspice. Chop the tomatoes very fine; then add the peppers, spices, currants and sugar, and boil all together for thirty minutes.

MRS. CYRUS J. WOOD.

GREEN CUCUMBER PICKLES.

Make a brine, scald and pour over the cucumbers every morning for three days; then heat water scalding hot and pour over pickles; then take one-half water and one-half vinegar, scald and pour over three mornings; then scald vinegar with sugar, horse-radish root and white mustard seed.

MRS. I. E. MANCHESTER.

SWEET CUCUMBER PICKLES.

For one gallon of pickles: Two quarts vinegar, one pound brown sugar, one ounce cinnamon, one ounce cloves, one ounce ground pepper; put all in a kettle; let come to a boil, pour over the pickles, and cover up tight.

MRS. W. C. GALLAWAY.

TOMATO BUTTER.

Seven pounds tomatoes, three pounds sugar; boil quite thick, then add one pint vinegar, one teaspoon salt, one teaspoon pepper, one teaspoon cinnamon, one-half teaspoon cloves. Do not strain tomatoes as for catsup.

GREEN TOMATO PICKLES.

One peck tomatoes, six onions sliced; sprinkle one tea-cup salt over; stand until morning; drain well and scald in weak vinegar; drain again and cook with one quart vinegar, one pound sugar, two tablespoons curry powder, two teaspoonfuls each of cloves, allspice, two of mustard; stir often.

MRS. D. Y. MC MULLEN.

SWEET TOMATO PICKLE.

Fifteen pounds of green tomatoes sliced; let stand over night with a little salt sprinkled over them; drain; five pounds brown sugar, one quart best cider vinegar, one ounce cloves, two ounces whole cinnamon; boil fifteen to twenty minutes; skim out, and boil the syrup till thicker, if preferred, but it is not necessary.

MRS. BOYNTON.

RIPE CUCUMBER PICKLE.

Pare, quarter; take out seeds; put in salt brine over night; then take out and wipe dry in the morning; then one quart vinegar, one pound sugar, some whole cloves and cinnamon bark; put in cucumbers and boil until cucumbers are almost transparent; then take out cucumbers and lay in jar; throw the vinegar away and make fresh, same as before; boil ten minutes; then pour over. After two or three days they will fit for use.

MRS. T. L. HAMMOND.

PICCALILLI.

One peck tomatoes, six peppers, three onions chopped not very fine; add one cup of salt; let this compound stand through the night; drain in the morning; add one cup of sugar, two teaspoonfuls ground cloves, two of cinnamon, two white mustard seeds, and a little mace; put spices in a bag; add three quarts of cider vinegar; boil until soft.

MRS. M. C. WAIDNER.

PICCALILLI.

Take one-half bushel green tomatoes, an equal quantity of cabbage and one dozen each of onions and green peppers (cayenne may be used if green cannot be had). Chop all fine and mix together; sprinkle one pint of salt over and through them and let stand over night. In the morning drain off the brine, cover with good vinegar and boil slowly one hour, then drain and put in a jar; take two pounds of brown sugar, two tablespoons cinnamon, one each of allspice and cloves, one-half teacup ground pepper and one pint horseradish, with vinegar to mix; boil all together and pour over the contents of the jar; cover tight or bottle, and seal while hot.

MISS DIXON.

SHIRLEY SAUCE.

To every six large ripe tomatoes add one green honey dew pepper, one onion, one tablespoonful salt, one tablespoonful sugar one tablespoonful ginger, and one cup of vinegar; chop tomatoes, onions and peppers fine, mix all together, boil one hour, and bottle while hot.

J. R. B.

ICE CREAMS.

“Glittering squares of colored ice;
Sweetened with syrups,
Tinctured with spice,
Creams and cordial and sugared dates.”

BISQUE.

One pint thick cream, yolks of four eggs, quarter pound of fine sugar, vanilla; mix lightly; pack in ice and salt, and let stand three or four hours without stirring.

MRS. C. W. LASHER.

BERRY ICE CREAM.

Any kind of berries may be used for this; mash with a potato masher in an earthen bowl, one quart of berries with one pound of sugar; rub it through a colander; add one quart of sweet cream and freeze. Very ripe peaches may be used instead of berries.

MRS. C. D. BURROUGHS.

CHOCOLATE ICE CREAM.

Use three ounces of bitter chocolate to one gallon of cream or boiled custard; boil the chocolate with sour milk and sweeten to taste; strain it into the cream and flavor with vanilla; beat the ice cream to make it a bright rich color.

MRS. C. D. BURROUGHS.

ICE CREAM.

For one-half gallon. Take one quart of cream, one quart of milk; sweeten and flavor to suit the taste; then freeze it; just after it begins to freeze, add the beaten whites of two eggs; to make it richer, add more cream and less milk; if not so rich take less cream and more milk.

MRS. ROBT. McINTYRE.

LEMON ICE.

Juice of four lemons, one and one-half pints water and one pound of sugar (granulated); add the white of one egg well beaten, after straining into the freezer; freeze same as ice cream.

MRS. BALDWIN.

PINE APPLE SHERBET.

Two cans of pineapple or the same amount of fresh fruit, two lbs of sugar, two quarts water, whites of six eggs; strain the juice from the cans into the freezer; make a boiling syrup of the sugar and one quart water; chop the pineapple small, scald it in the boiling syrup, then rub it through a colander, with the syrup and the remaining quart of water, into the freezer; freeze and add the whites of four eggs, and beat it perfectly white.

MRS. C. W. LASHER.

DR. R. E. CRISSMAN,

DENTIST,

283 WELLS STREET,

CHICAGO.

PURE COFFEE

HOT FROM THE ROASTER.

DOUBLE CONE COFFEE POTS.

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BLACKALL'S

2½ lbs Best Coffee \$1.00.

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Delivered Anywhere.

HORLICK'S MALTLED MILK.

THE BEST DIET

FOR INFANTS AND INVALIDS.

Endorsed by Physicians everywhere as the best diet for infants in health or sickness. Also for Adults suffering from Dyspepsia, Indigestion, Wasting Diseases, and of special value in Typhoid Fever. Relieves Insomnia and Nervous Exhaustion, and is excellent for delicate ladies and nursing mothers.

Malted Milk contains the soluble nutritive part of malted cereals, combined with pure sterilized milk, the whole being evaporated to powder form in *vacuo*. Our special malting process produces a plant pepsin, which largely predigests the casein of the milk, and so renders it easy of assimilation. A meal is instantly prepared by dissolving in water. No cooking or Milk being required.

Malted Milk makes a pleasant and nutritious drink for the table, superior to tea, coffee, cocoa, etc. Excellent and convenient for travelers. Agrees with the most delicate stomach. Sold by druggists. Samples and full particulars FREE.

Manufactured only by

MALTLED MILK CO.,

London Depot, 39 Snow Hill, E. C.

RACINE, WIS.

BEVERAGES.

COFFEE FOR THREE.

For each person take one tablespoonful of best O. G. Java and enough Moca to flavor it; into this break half an egg and pour a little cold water; stir well; add one pint boiling water; boil five minutes; set back on stove two minutes before serving. For six persons double the quantity, and always after using, clean the coffee pot thoroughly, or the coffee will loose its fine flavor.

MISS MAUDE E. HIGGINS.

EGG-NOG.

Scald some new milk by putting it, contained in a new fruit jar with screw cover, into a sauce pan of boiling water, *but it must not be allowed to boil*; beat up a fresh egg with a fork, in a tumbler, with some sugar; beat to a froth; then add a dessert spoonful of brandy or port wine and fill up the tumbler with scalded milk when cold. *This is a highly nutritious diet, suitable at the beginning of convalescence after severe acute illness.*

RASPBERRY SHRUB.

Place red raspberries in stone jar and cover with good cider vinegar; let it stand over night; in the morning strain, and to one pint of juice add one pint of sugar; boil ten minutes and bottle while hot.

MRS. JANE WICK.

EGG LEMONADE.

This is a refreshing and nutritious drink, especially for invalids. A tin shaker and small wooden pestle are necessary. Put half of a large lemon in a glass, after extracting the seeds, also three lumps of sugar; press and work with the pestle until the juice is extracted and the skin soft; add two tablespoons of sugar, the same of finely cracked ice and one raw egg; fill nearly full with cold water; invert the tin shaker over it and shake well. This is not so good without the ice and should be cracked very fine. Put two straws in the glass and hand to your friend.

MRS. CHAS. A. JONES.

GRAPE JUICE.

To every five pounds of grapes one pound sugar and one quart hot water; let it just come to a boil; put through a crash towel bag; take pulp that remains in bag, put in a dish and put one quart water to wash all juice; then drain in bag and add sugar water and juice; put on stove, let come to a boil, and seal in glass jars while hot.

MRS. D. SAUER.

CANDY.

"Sweets to the sweet."

SALTED ALMONDS.

Blanch the almonds by pouring boiling water over them; after the skins are removed, place them in a pan and brown slightly in a hot oven; as soon as removed from the oven, stir a small piece of butter among the hot nuts (only enough to moisten them slightly); sprinkle with salt.

MRS. C. W. LASHER.

PEANUT CANDY.

Melt two cups granulated sugar by heat, adding one cup shelled peanuts when nearly done: pour out on buttered plates and let cool.

MISS ROSE ANDREWS.

COCOANUT-CREAM CANDY.

Three cups white sugar, scant half cup of water, one-half teaspoon cream of tartar; boil ten minutes; then add one cup of fresh cocoanut or desiccated; beat well together and drop on white paper by the spoonful.

MISS NELLY OWEN.

MAPLE CARAMELS.

Melt one pound maple sugar in a cup of sweet milk and one tablespoon butter; cook until almost brittle; turn on to a buttered plate; when cool enough mark in squares.

MISS MAY SMITH.

MOLASSES TAFFY.

One cup sugar, one cup molasses, one large tablespoonful butter, three tablespoonfuls vinegar.

MISS MOLLIE SMITH.

MOLASSES CANDY.

Two cups N. O. molasses, one cup white sugar, butter one-half size of an egg, two teaspoonfuls vinegar; boil until candy hardens in cold water.

MISS MARY PRYOR.

MARSH MALLOWS.

Dissolve half a pound white gum arabic in one pint of water; strain and add half pound fine sugar; place over the fire, stirring constantly until the sugar is dissolved, and all is the consistency of honey; add gradually the whites of four eggs well beaten; stir the mixture until it becomes somewhat thick and does not adhere to the finger; pour into a tin, slightly powdered with starch, and when cool divide off into squares.

MISS MABEL F. ASPINWALL.

CHOCOLATE CREAMS.

Two cups pulverized sugar, half cup cream; boil five minutes or until it is hard enough to mold when dropped in cold water; then stir until cool enough to make into balls; grate the chocolate and steam over a tea kettle; when soft, cover the balls by dipping them in on a fork; set in a cool place.

MISS MABEL F. ASPINWALL.

ENGLISH WALNUT CANDY.

One pound of confectionery sugar, white of one egg, as much water as the white; pour in sugar until thick enough to handle; when ready, put on bread board and knead fifteen minutes; roll out smooth and cut into squares; have a pound of English walnuts broken in halves and place between.

L. C. W.

CARAMELS.

One cake Baker's chocolate, four cups of brown sugar, one quarter pound of butter, large cup of milk; boil until it will harden slightly in cold water; beat and add one tablespoonful of vanilla and beaten white of one egg; pour into pans and cut in squares when cold.

MISS LUCY COCHRAN.

CHOCOLATE CARAMELS.

Three pounds of brown sugar, one-half pound of butter, one cake Baker's chocolate, three gills of milk, one tablespoonful of vanilla.

MISS CARRIE PATTERSON.

MISCELLANEOUS.

Recipes for the sick.

IDA WRIGHT RODGERS, M. D.

ARROWROOT.

Mix two tablespoonfuls arrowroot with three tablespoonfuls cold water; add half a pint of boiling water, constantly stirring (milk may be used instead of water); flavor with sugar, nutmeg or other spice. *This preparation is suitable when the bowels are inflamed and relaxed.*

RICE WATER.

Wash well one ounce of the best rice in cold water; then soak for three hours in a quart of water kept at a tepid heat; then boil slowly for one hour and strain. This may be flavored with cloves or other spices.

SWEET WHEY.

To a pint of milk add about a square inch of rennet and slowly warm to about one hundred degrees Fahr.; stand for thirty minutes and then strain through muslin.

LIME WATER.

This is easily made at home by taking a piece of un-slacked lime the size of a walnut and putting it into two quarts of filtered water in an earthen vessel and stirring it thoroughly; allow it to settle, and pour off the clear solution as required for use, replacing with water and stirring up as consumed. *This is useful in certain acid conditions of the stomach, and is often called for in treating infants.*

MUTTON BROTH.

Boil one pound of lean loin of mutton with three pints of water for three hours; salt to taste; pour out the broth in a basin and when it is cold skim off the fat. It can be warmed up as wanted. *This is the first preparation of animal diet that should be given during convalescence from any severe fever.*

VERMICELLI MILK SOUP.

Into a quart of boiling milk put a level salt spoonful of celery salt; stirring slowly, add two ounces of vermicelli, and continue to stir twenty minutes. The yolks of two eggs thoroughly beaten should be added when the soup is ready to be removed from the fire. This soup may be flavored with cinnamon and sugar if desired. *This is one of the most nutritious and non-stimulating articles of diet. Persons who partake of this soup are said to have no craving for strong drink.*

THANKSGIVING DINNER.

Blue Point Oysters on Shell. Celery.

California Golden Cream Soufflee Cronton.

Bouchee Salpicon.

Fillets of Sole au Vin Blanc. Holandaise Potatoes.

Roast Turkey, Giblet Sauce. Puree of Cranberries.

Browned Mashed Potatoes. Sugar Corn in Cream.

Plum Pudding. Maraschino Sauce. Pumpkin Pie.
American Cheese.

Ice Cream, Mikado Form.

Assorted Fruit. Nuts.

H. L. AUSTWICK,
Culinary Director Central Restaurant, 75-77 Randolph St.

Open oysters on deep shell, ice. Serve four to a person.
One-half lemon.

Trim and wash celery. Let stand one-half hour in ice water, before serving, to brittle.

GOLDEN CREAM.

Put small can of pumpkin or same amount of fresh boiled pumpkin in sauce pan; add pint of chicken broth; season, nutmeg, red pepper, salt, small piece butter; let come to boil; remove from fire, add one quart of pure cream sauce made thin, and pass all through fine strainer. Serve very hot; do not boil.

SOUFFLE FOR SOUP.

Mix one-half ounce flour with a little boiling water; salt; remove from fire; add two eggs; roll thin; cut in strips, then into small pills; roll around in seive; fry in hot lard; serve on top of the soup.

BROUCHEE SALPICON.

Make very small patties of puff paste, or fry a batter on iron form; drop off for the salpicon cases. Make a salpicon of the following ingredients, all well cooked the day before, cut in small dice, a tablespoon of each: Sweet breads, red tongue, ox palate, mushrooms, chicken livers, rooster comb, lamb fries; lastly, one truffle cut as rest. Put all in small sauce pan; add enough brown sauce (Espagnole) and tomato sauce, half-and-half, to moisten; small piece of glace, tablespoon good sherry wine; let simmer five minutes; fill up the bouchee at moment of serving.

SOLE.

Take the fillets of sole; roll up size of large cork, place in pan, moisten with Rhine wine, cover and steam in oven until well cooked; dish fillets, add little more wine to pan, small piece butter and salt; add yolks of six eggs, wisp to a yellow foam and pour over the fish.

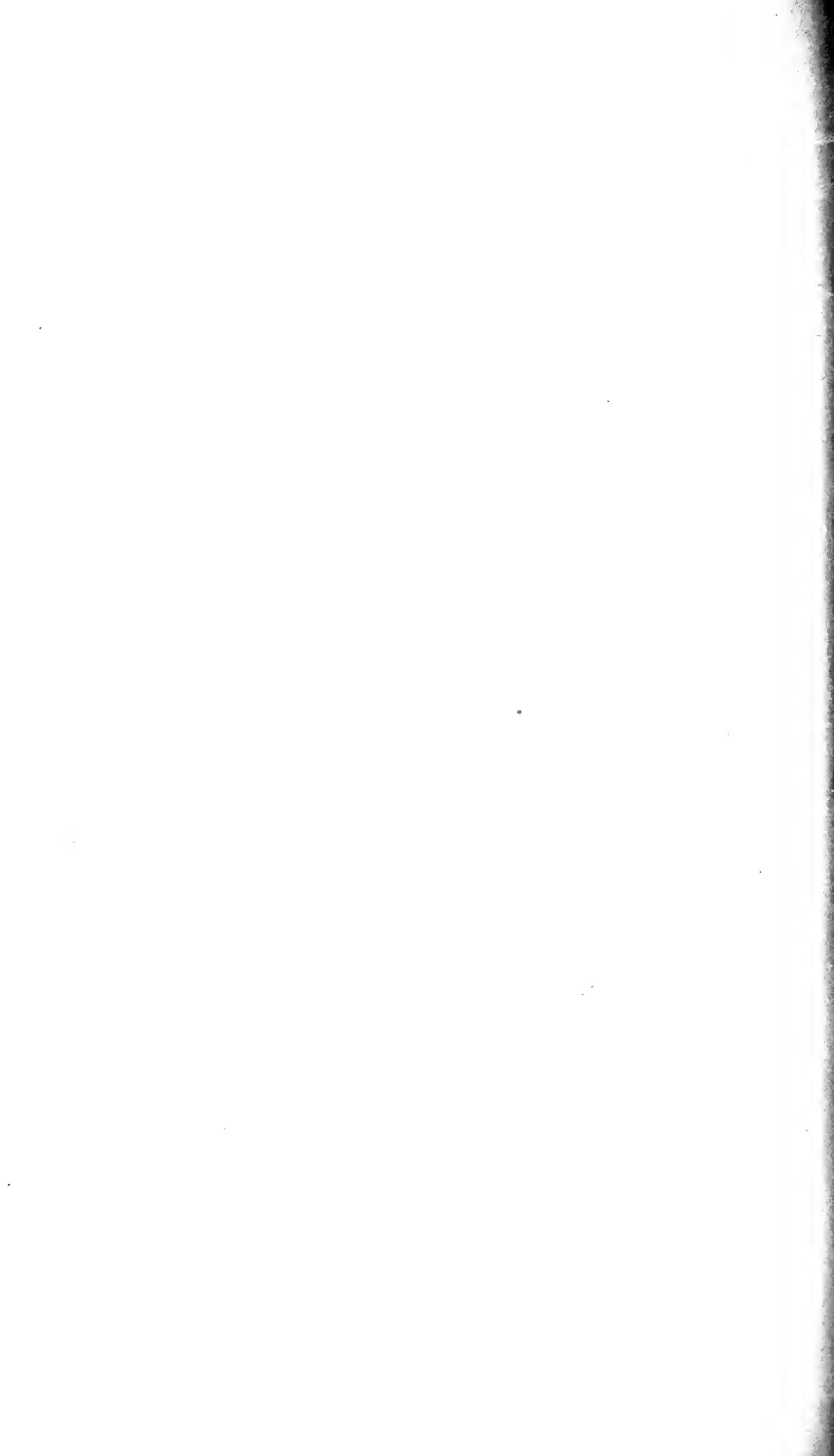
HOLANDAISE POTATOES.

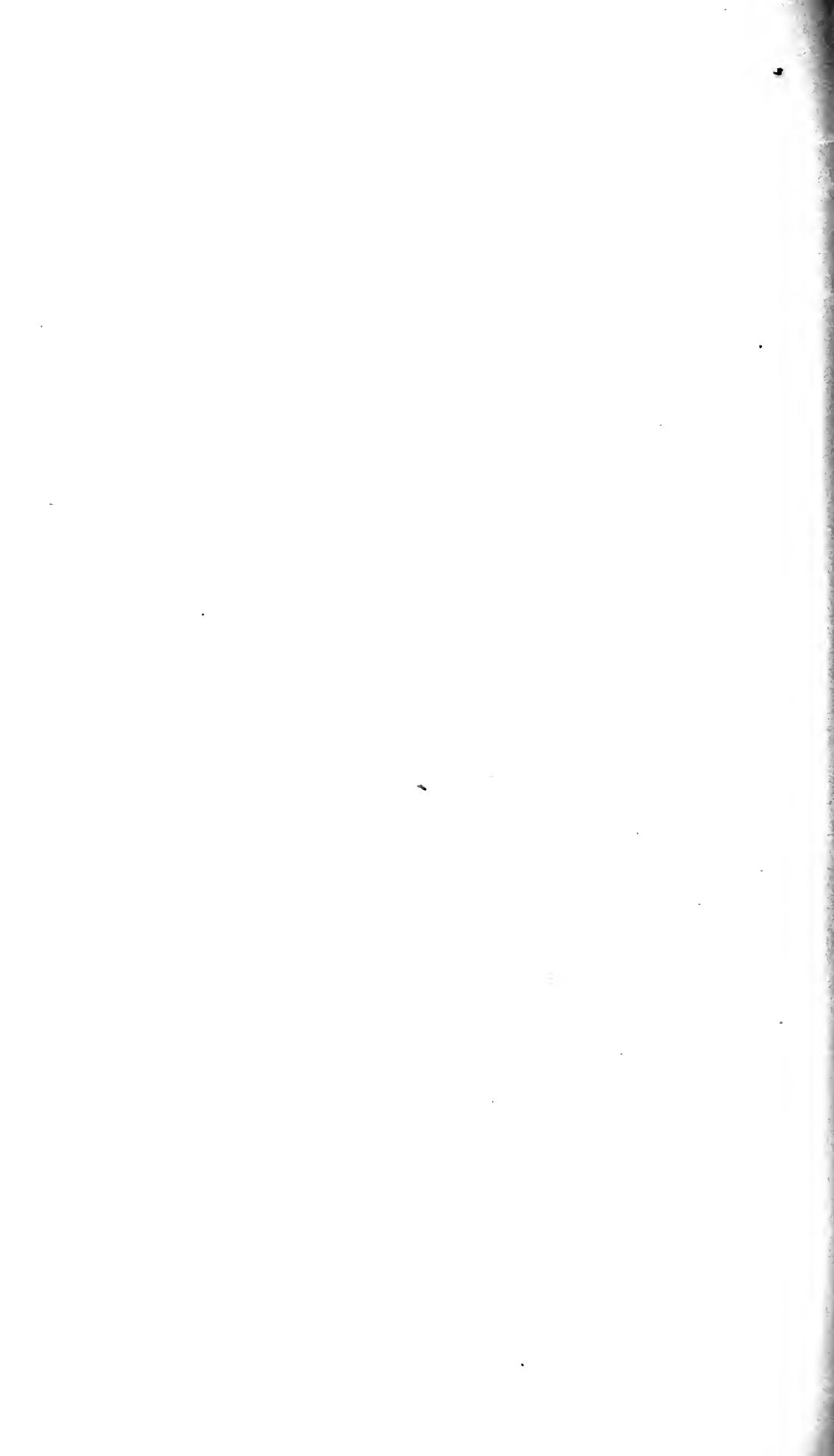
With French potato cutter cut out round potato balls; boil in salt water just done; drain; dish; pour over chopped parsley with melted butter.

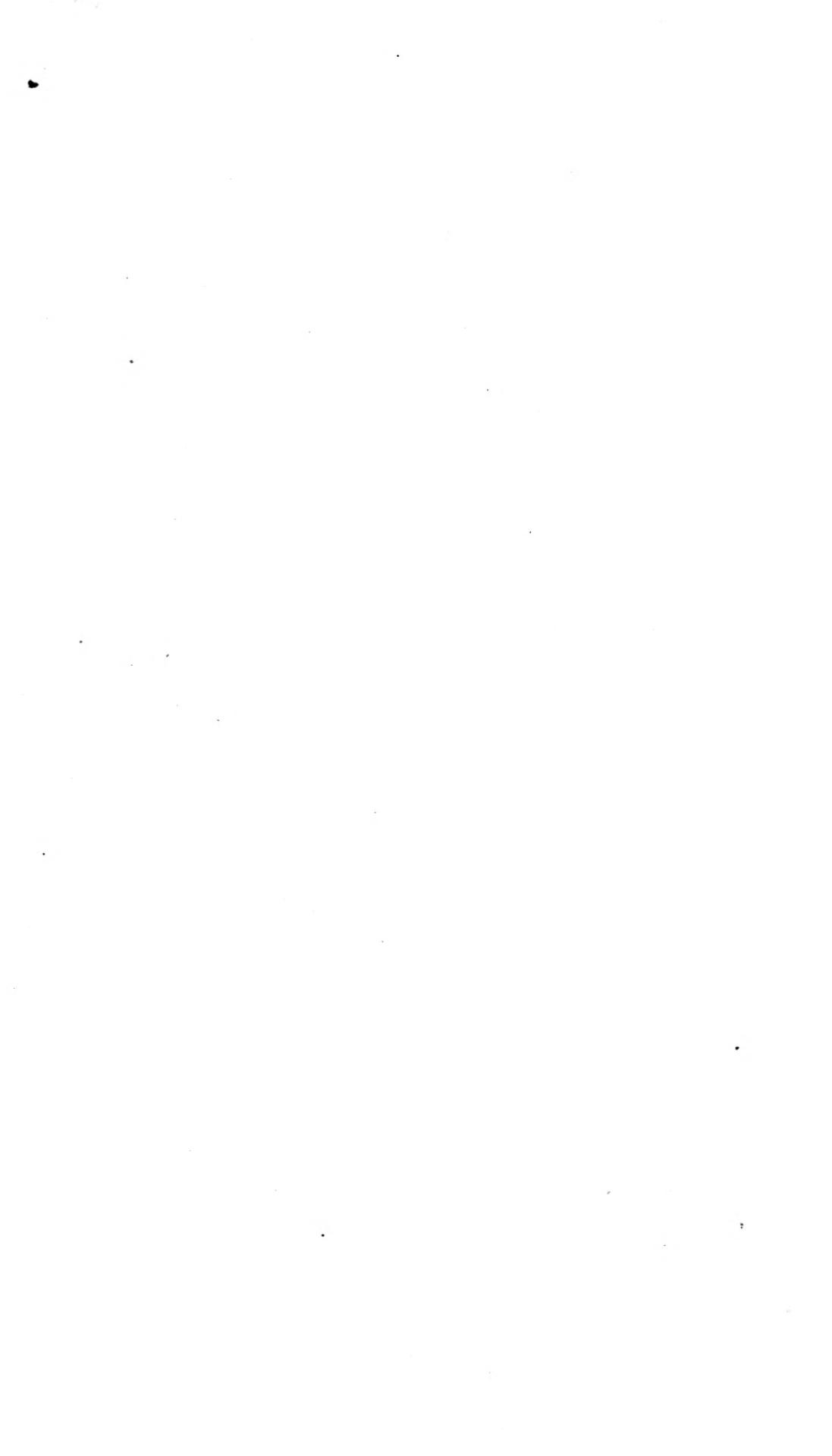
Fill the little Mikado moulds with ice cream; place in freezer until wanted; turn out, place a Japanese umbrella in the arms of each, and serve at once.

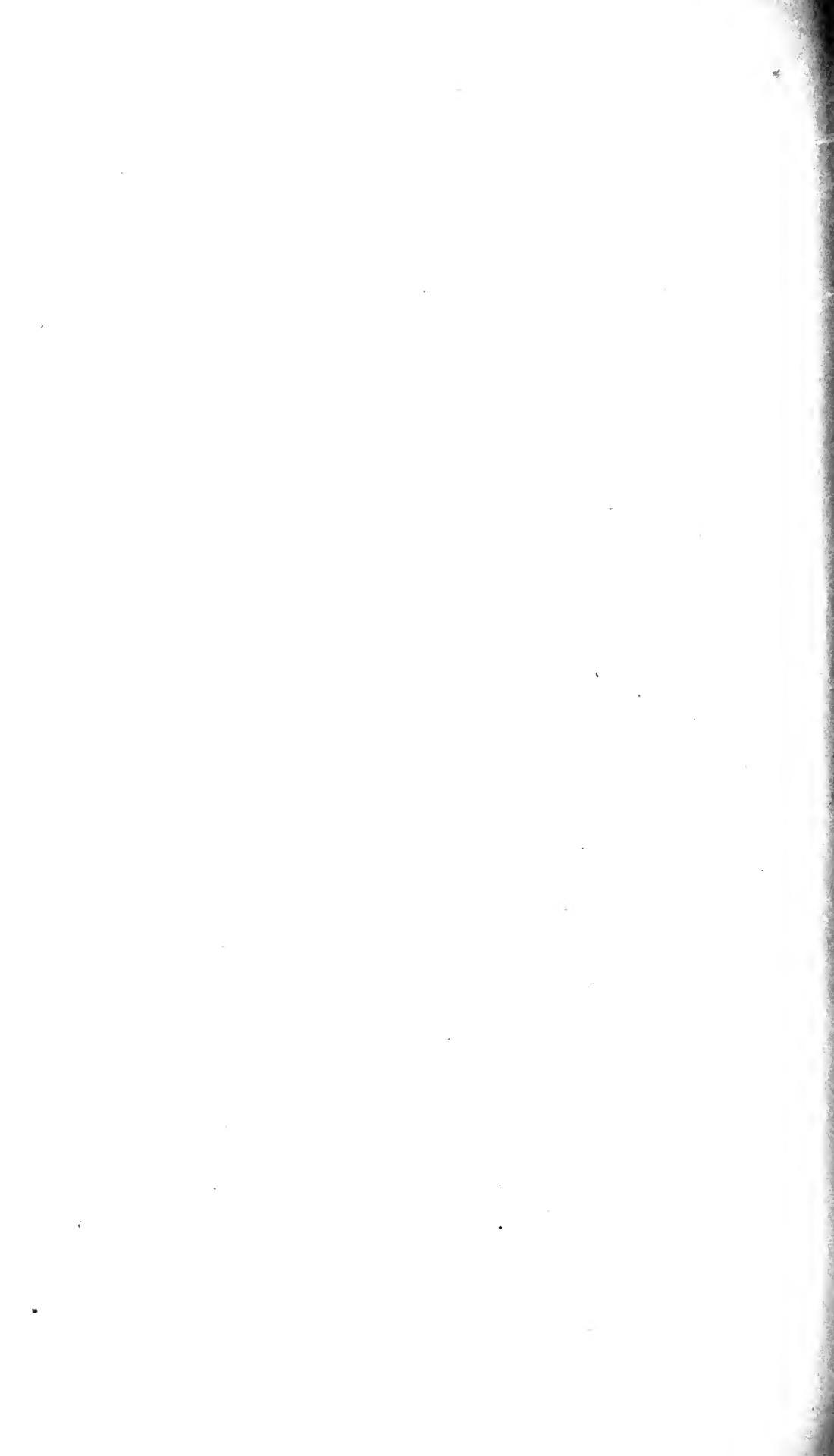
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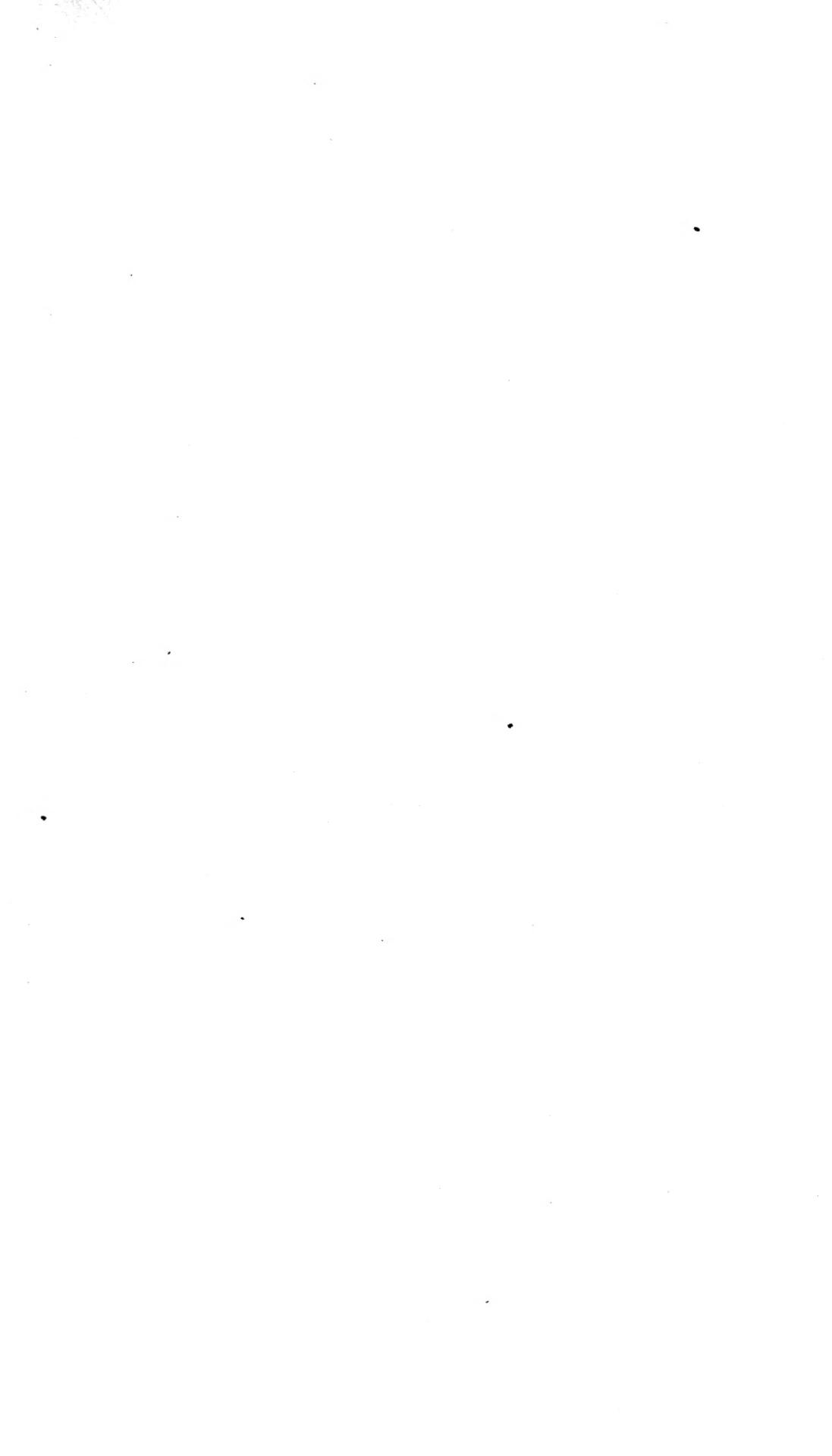




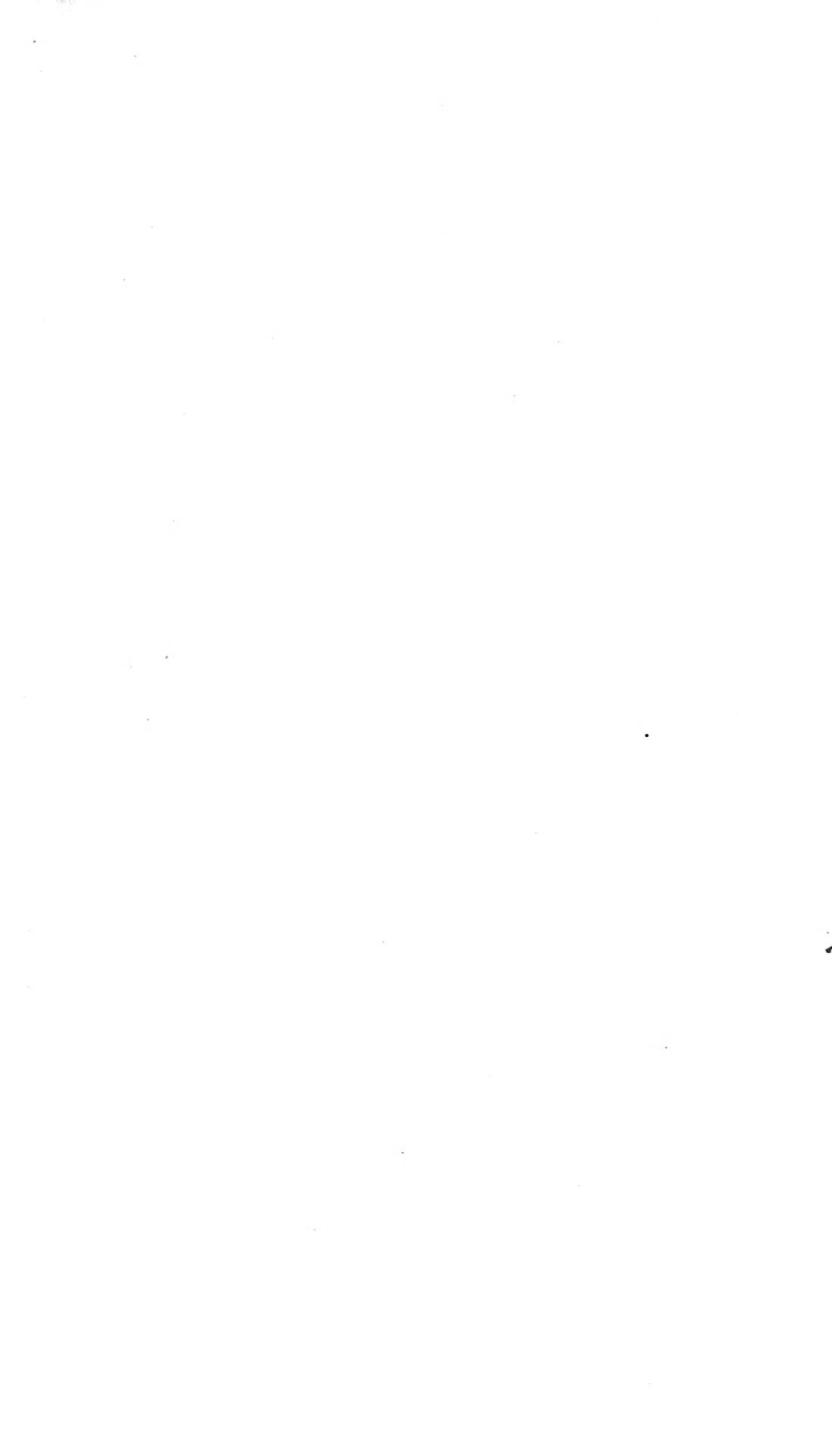


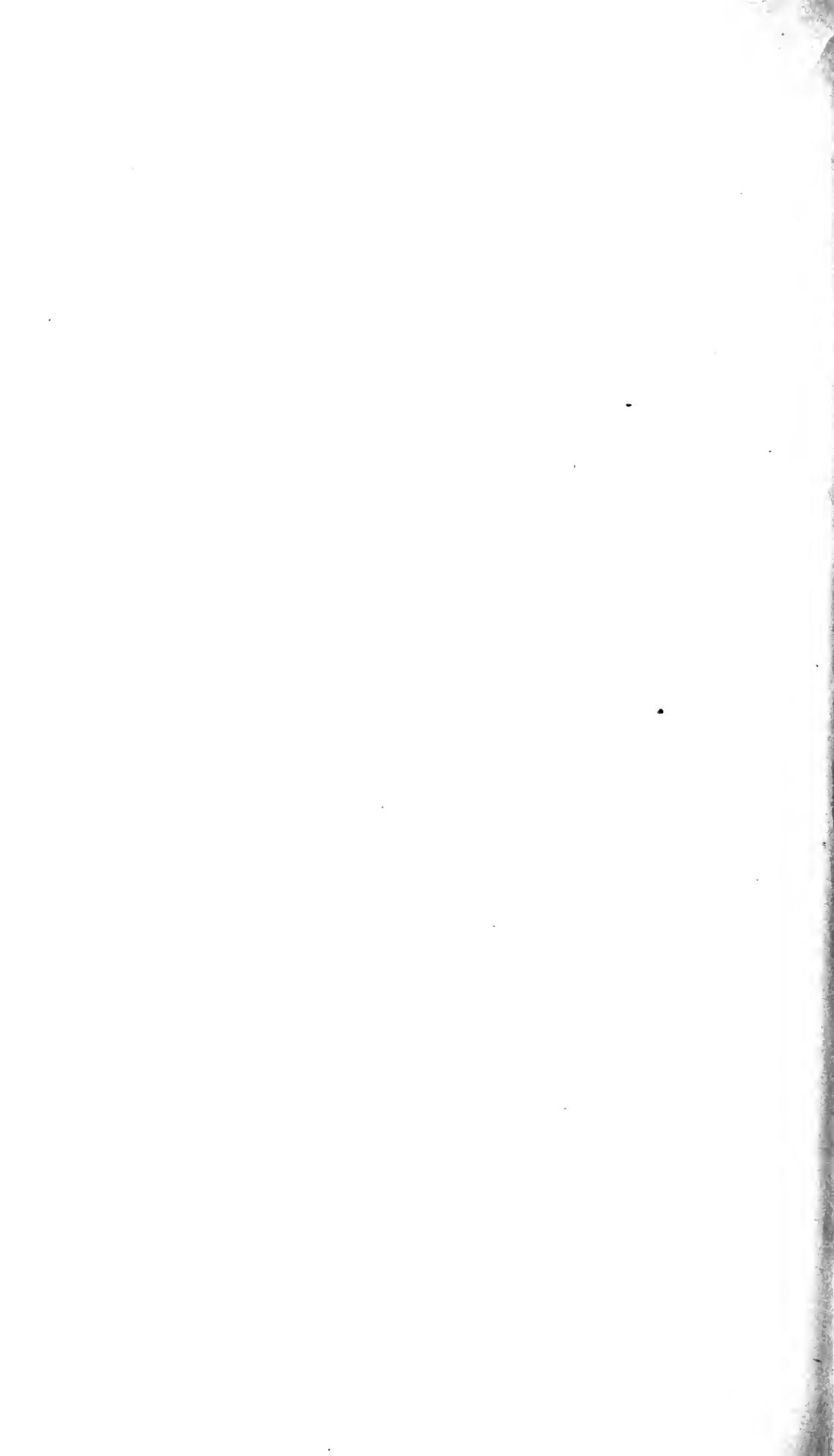


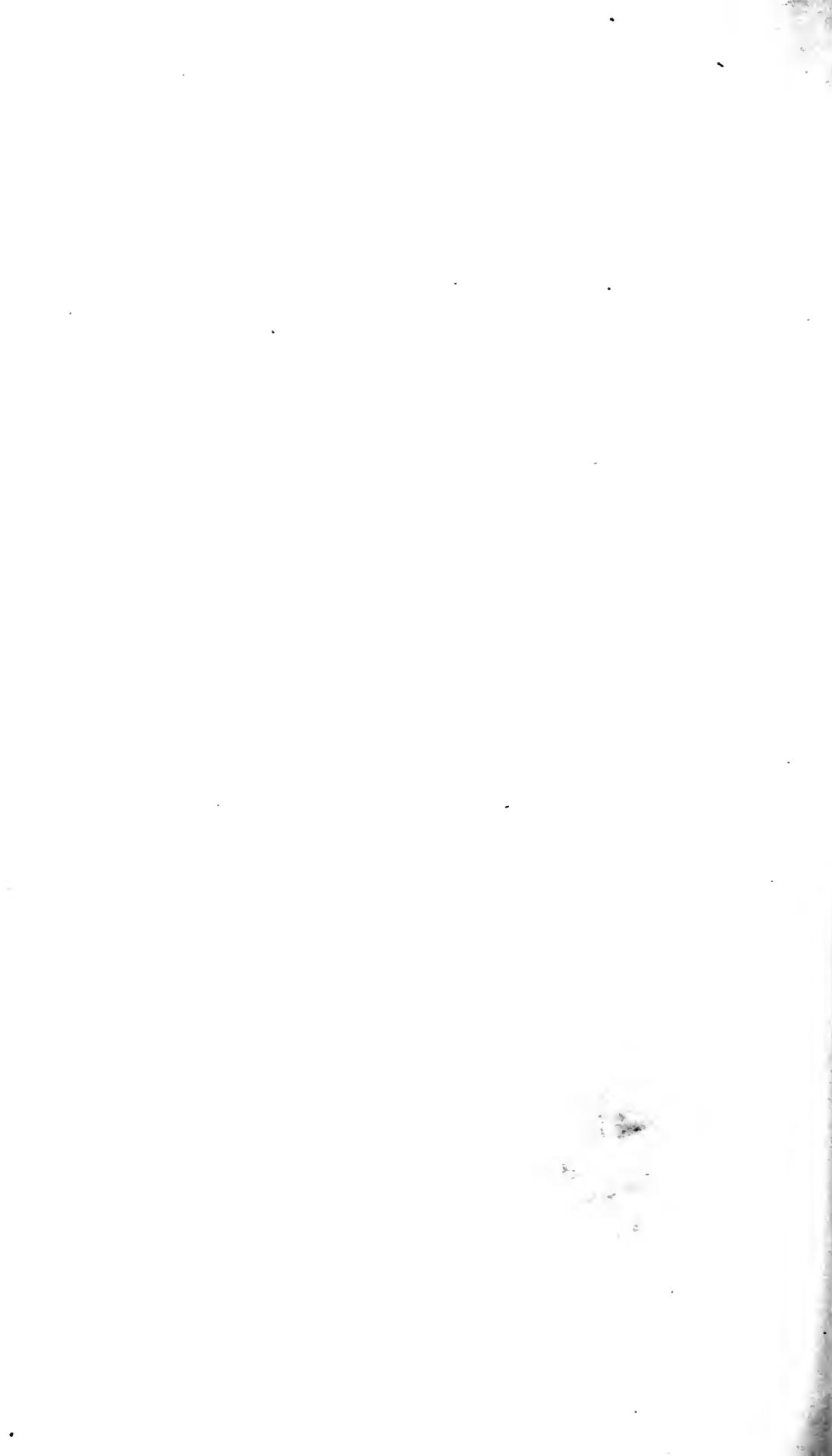
















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